COME HOME TO COMFORT

COUNTRY LIVING

Enter to WIN A MILLION DOLLARS! pg. 72

THE ultimate thanksgiving feast

Fresh takes on classic side dishes

The secret to perfect piecrust

PLUS: Set a dazzling table—for less!

Make this tempting turkey! PG. 134

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MORE CHOICES
FOR A LIFE WELL SPENT

Country Living readers know that a life well spent centers on family and friends—especially at the holidays. So the Sears Blue Appliance Crew experts are here to help *you* find the entertaining-friendly appliances you've always dreamed of.

Country Living's Marketing Director, Jenifer Walton, explained that many readers plan to remodel and want features that will help them entertain with ease at the holidays—and always. With that in mind, the Sears Blue Appliance Crew experts recommend refrigerators that will help you create lasting holiday memories *and* be smart about money.

GE Profile™

SAVE in-store with real-time price checks at the Sears Appliance Research Center (if you find a lower price, they beat it).

GE Profile™
25.5 cu. ft. French-Door Bottom-Freezer Refrigerator, #83603

Mary: "With ENERGY STAR–rated appliances, you can save on electric bills, and this one has a Freshness Center™ with a full-width drawer—**perfect for holiday get-togethers.**

LG

LG
20.7 cu. ft. 4-Door Refrigerator with Ice & Water Dispensing, #01075

Mary: "The counter-depth design sits flush with kitchen counters to maximize space. And the 4 Compartment Crisper System gives you more versatility."

Kenmore ELITE

Kenmore Elite®
Black Stainless 21.0 cu. ft. Counter-Depth Bottom-Freezer Refrigerator, #79737

Mary: "Ideal for readers who entertain often, this model has a Full-Width Pantry Drawer that's great for party platters. Plus, it dispenses filtered water, and cubed and crushed ice right through the door."

Electrolux KitchenAid MAYTAG BOSCH SAMSUNG JENN-AIR

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An equestrian theme runs wild in Caroline Scheeler's cozy family room.

ON THE COVER Orange and lemon wedges add zest to this butter-and-herb roasted turkey. For more, see page 134. Photograph by Kana Okada. Prop styling by Alistair Turnbull. Food styling by Susan Sugarman/artistrepinc.com.

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At $330, this lovely chair is easy on your eyes—and wallet.

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Cranberry sauce sweetens corn muffins.

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"I'm grateful that my son, William, and my mother, Cindy Slomcinsky, got to know each other before she passed away. It's photos like these that will help him remember his dear *babci*."

"I'm thankful for Mr. Illinois and Mr. Michigan—and for CL's sister magazine *Cosmopolitan,* which invited these Hot Bachelors to our office building for lunch."

"My world became a whole lot sunnier when my niece, Bailey Parker, now 8, was born. It's a treat to spend holidays together."

"I have only one memory that predates my best friend, Maria Mobley (*right*). We've always been as close as sisters, and she's been there for me through it all."

"My grandpa Lewis Woolsey turned 90 this past August. And you'd never know it—he's still sharp as a tack!"

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WHAT WE'RE THANKFUL FOR

"My grandma Edith's recipes are something I'm thankful for—they're my most valuable family heirlooms."

"I'm grateful for the Ruggieros, with whom I've shared 16 of the last 20 Thanksgivings."

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A few members of the CL family at this year's Women Entrepreneurs event: *(from left)* deputy style editor Frances Bailey, senior market editor Rebecca Thienes, style & market director Natalie Warady, and me.

My Theory of Relativity

When you're far from home during the holidays, family is what you make it.

Figuratively speaking, my family's extremely close. When it comes to geography, however, we're thousands of miles apart. And while I head back down to Mississippi every Christmas, Thanksgiving usually finds me in New York, far away from my parents, brother, nieces and nephews, even the in-laws, whose company I happen to enjoy. Sure, my husband and I could spend the holiday alone—using the absence of kin as an excuse to order in pizza and read murder mysteries—but truth is, I'm far too observant, not to mention type A, to luxuriate in laziness. Instead, I start dreaming up the menu a month in advance, scouring magazines and the Internet for new twists on classic dishes, and invite every friend—and friend of a friend—who's also far from home.

Over the years, this nontraditional setup has spawned its own traditions: A core group of us takes the entire week off, so we can spend several unhurried days gathered around the kitchen island of my country house, chopping vegetables and rolling out dough, sipping red wine and listening to Sam Cooke. The cranberry sauce is always spiked with jalapeños. The dinner rolls always fall flat (we eat 'em anyway). The meal—served hours later than intended—is always followed by several rounds of an old-school card game called Spite and Malice. And inevitably, the ragtag gang gathered around my dining table feels, well, a lot like family.

A similar spirit of connectedness also informed *Country Living*'s most recent Women Entrepreneurs conference. The event launched in 2006, but this year marked the first time I attended, and I was blown away by all the goodwill in the room. Though only nine women managed to get their products featured in this issue (see page 35), more than 500 of you came together to offer advice and support to one another. Forget catty competitors, y'all acted like sisters. And for that I'm truly thankful.

Sarah Gray

Sarah Gray Miller
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Five Things in This Issue I'm Thankful for

Is there anything better than scalloped potatoes? Yep. *Pimento-cheese* scalloped potatoes. Behold this gooey wonder on page 143.

Send Thanksgiving guests home with leftovers—in style—courtesy of these nifty takeout containers and elegant labels (page 68).

Horse-show ribbons become high art inside a shadowbox—just one of many ideas I plan to steal from Caroline Scheeler's Illinois home (page 100).

This little plaid clutch (page 114) brings an instant punch of pattern to plain black dresses, and kicks blue jeans up a notch.

Susan Orlean's essay, on page 88, beautifully captures the joy (yes, joy) that I, too, experience when polishing silver.

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Dear Country Living...

Readers react to our September issue—sharing fond recollections of scenic Sunday drives and 1970s stewardess uniforms. Plus: one treasured turkey day tradition

Thank you for "A Family Affair" [page 102] in the latest issue. My fiancé and I just bought a house, and I'm thrilled to start decorating, despite our tiny budget. Learning how Brad Ford redid his parents' cottage for less than $3,500 gives me hope that I can transform my own home with so little.

—Heather Knight, Columbus, Ohio

"Renovating Old Houses" [by Jefferson Kolle, page 84] really resonated with me. My parents used to drive me through the countryside around Racine, Wisconsin, almost every Sunday afternoon. Whenever Dad spied a run-down, abandoned wreck in an unkempt field, he'd stop the car and say, "Now, there's a place with some real possibilities."

—Bonnie Keith
Chino Valley, Arizona

What a surprise to see my old stewardess coat featured in your latest issue ["What Is It? What Is It Worth?" page 56]. Valentino designed it—along with dresses, pants, and tunics—for TWA flight attendants in the '70s. I flew for 22 years and can honestly say that it was my favorite uniform.

—Marsha Hutfliess
Redding, California

Editors' response: *Apparently, Marsha, you're more knowledgeable than several antiques experts we contacted. They pegged the coat as Valentino, but mistook it for early '80s ready-to-wear. Thanks for letting us know that the line was made earlier for TWA.*

When I turned to your Collecting section [page 53], I could've sworn you came to my home to photograph the school desk and Dick and Jane readers. I learned to read with those very books!

—Carol Bennett
Plainwell, Michigan

Reader Carol Bennett's school items (*above*) look a lot like the ones we featured (*left*).

CORRECTIONS *We credited rejuvenation.com instead of basicsinlighting.com for the light fixture featured on the cover of the September issue and in "A Family Affair," on page 106. We incorrectly spelled stylist Dane Holweger's name in DIY Made Easy, on page 66. We regret these errors.*

MY COUNTRY LIFE

READER: Carrie Beth Tigges
HOMETOWN: Frankfort, Kentucky

HER FAVORITE THANKSGIVING RITUAL:
"Gathering around my mother-in-law's buffet table to fill up our plates. I snapped this photo of my oldest son, Blake (*left*), and his cousin Alex right before we let them dig in last year."

HER MUST-HAVE SIDE DISH:
"Without a doubt, my great-grandmother's corn pudding."

WHAT SHE'S MOST THANKFUL FOR:
"My faith, and being able to spend the holidays with my family."

WE READ EVERY SINGLE ONE OF YOUR LETTERS

So please, keep 'em coming! E-mail countryliving@hearst.com or write to: 300 West 57th Street, NY, NY 10019. Letters chosen for publication may be edited for length and clarity. All submissions become property of Hearst Communications, Inc.

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Brilliant holiday tablescape ideas

Discover more than 35 tricks for creating inspired autumnal table settings—including how to whip up a centerpiece using black-and-white photos and craft a no-sew tablecloth from burlap—at **countryliving.com/thanksgiving-tables.**

Put your garden to bed

Before the colder, shorter days of winter set in, learn what you should do now to ensure success next spring. Check out **countryliving.com/fall-garden** for advice on which plants to cut back, how to protect tender shrubs, and the neatest method for storing tools.

Thanksgiving prep 101

From the best way to roast a turkey to instructions for making a delicious pecan pie, our 20-minute video series covers all the crucial details that go into cooking the big meal. Visit **countryliving.com/thanksgiving-howtos** to watch these user-friendly films.

PLUS: SNAG THIS HELPFUL HOUSEKEEPING GUIDE!

Enter to win one of 15 copies of Rebecca DiLiberto's new *Penny Saving Household Helper* ($12.95; Chronicle), which features 500 frugal tips for your kitchen, garden, and more. For details, go to **countryliving.com/sweeps** or see page 155.

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the good life

Your guide to the best of what's happening in the countryside this month

COUNTRY CALENDAR

Catch a Shooting Star

Cast your eyes skyward to glimpse a dazzling celestial display, as the annual Leonids meteor shower—named for the constellation Leo, from which the meteors appear to originate—lights up the heavens on **November 18.** Astronomers predict one of the most dramatic shows in years, with dozens of shooting stars visible between midnight and sunrise. (Visit leonid.arc.nasa.gov to find out what to expect near you.) For the best view, head to an open space, away from the glow of streetlamps, then watch as all-natural bursts of bright white, blue, and green streak the night sky—and don't forget to make a wish.

PHOTOGRAPH BY ROBERT PAUL HORTON

America's Best-Selling Dining Chairs

We surveyed six top furniture companies to find out which seats are most popular across the country.

WEST ELM

Covered in steel-blue velvet, the **Curved Upholstered Chair** emerged as the retailer's leading buy within a year of its 2008 introduction. *($299; westelm.com)*

THOMASVILLE

The elegant **Fredericksburg** outsold Thomasville's other dining-seat selections months after its release in April 2005. *($329; thomasville.com for stores)*

CRATE&BARREL

Crafted from mango wood, the **Basque** hit stores in 2001 and has occupied C&B's number one slot since 2007. *($199; crateandbarrel.com)*

IKEA

Customers first met the slipcovered **Henriksdal** in 2003; three years later, the style climbed to the top of the bargain mecca's roster. *($99.99; ikea.com)*

RESTORATION HARDWARE

The button-tufted **Martine** earned the company's highest sales ranking in 2006, the same year it entered the market. *($470; restorationhardware.com)*

WRANGLER HOME

The **Chesapeake,** made of alder wood, instantly rose above the brand's other models upon its 2005 debut. *($429; wranglerhome.com for stores)*

Reported by Jourdan Crouch

WHY I ♥ KUHN RIKON KNIVES

"As an art director, I instantly fell for the bright colors and ergonomic design of these cool knives. But they really proved their worth in the kitchen, with silicone-coated blades that allow for smooth, sharp slicing—no stopping to unstick vegetables or cheese." *($12; kuhnrikon.com)*

—Mike Bain
ART DIRECTOR

THE BEST WAY TO SPEND $16.99

This gorgeous cotton **BLANKET,** with a graphic rose print, delivers twice the style (it's reversible!) for a tenth the price of high-end coverlets. *(homegoods.com for stores)*

PHOTOGRAPHS BY (KNIVES, BLANKET) BEN GOLDSTEIN/STUDIO D

14 Great "Home" Songs

"I WAS YOUNG WHEN I LEFT HOME" —Bob Dylan ★ "HOME"—Jack Johnson ★ "SWEET HOME ALABAMA" —Lynyrd Skynyrd

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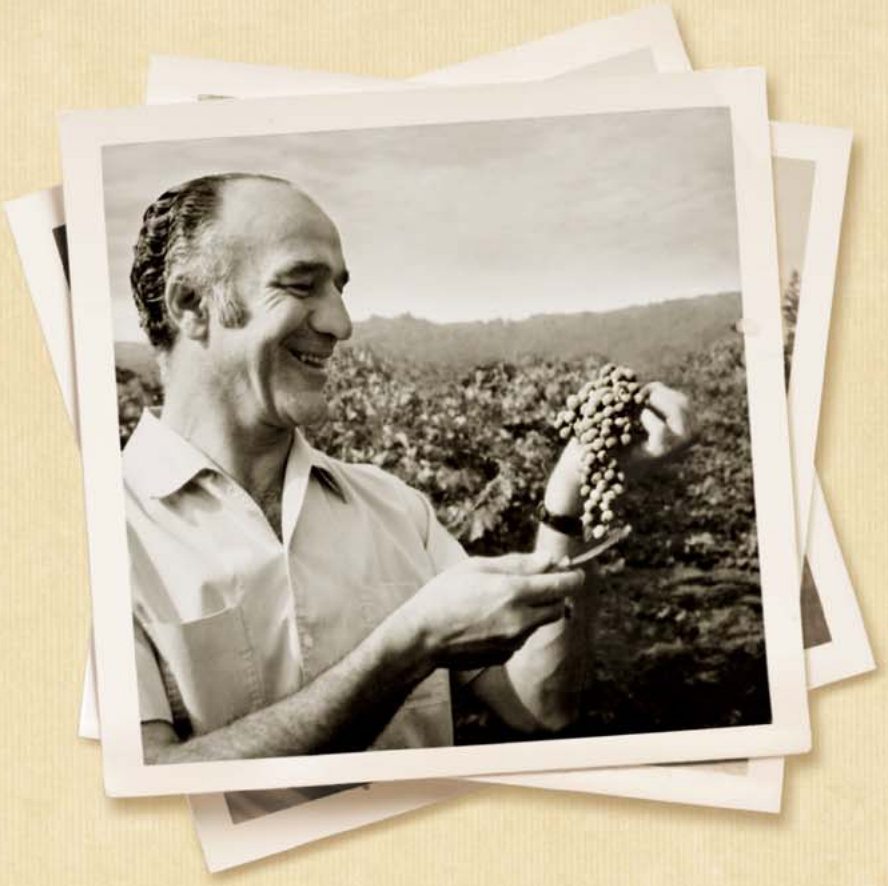

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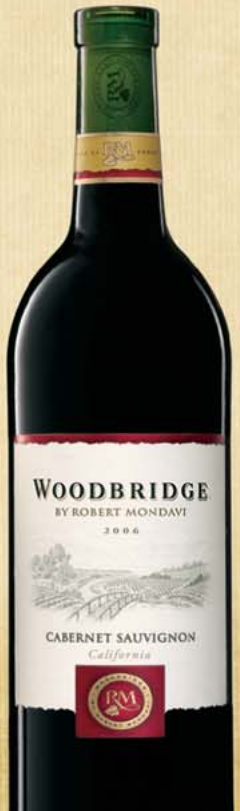
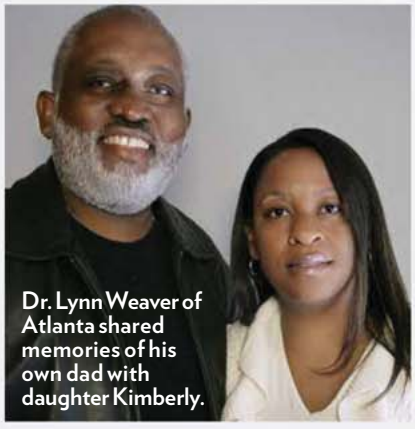


His name is on the bottle. His story is in it.

WOODBRIDGE

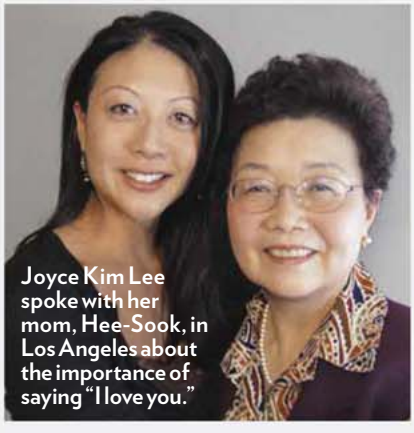
by Robert Mondavi

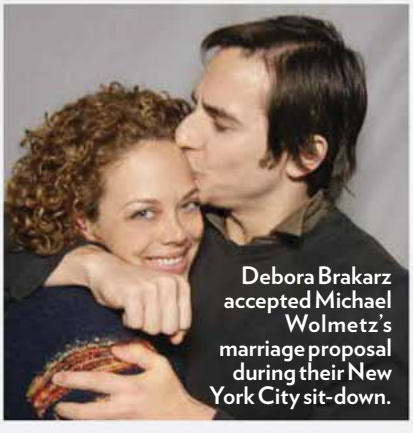

Dr. Lynn Weaver of Atlanta shared memories of his own dad with daughter Kimberly.

In Portland, Maine, Stephanie Butler asked her mother, Joyce, about growing up during World War II.

Peggy Edwards gave relationship advice to granddaughter Cinema Wood in Washington, D.C.

Over the course of a New York City chat, Sarah Littman's son, Joshua, wondered what it's like to get married.


Joyce Kim Lee spoke with her mom, Hee-Sook, in Los Angeles about the importance of saying "I love you."


Debora Brakarz accepted Michael Wolmetz's marriage proposal during their New York City sit-down.

Relatively Speaking

Preserve your family's oral history during this Thanksgiving holiday.

"Every day people tell me, 'I wish I'd interviewed my grandfather, my grandmother, my mom and dad,'" says Dave Isay, founder of the national oral-history project StoryCorps. "Our message is: Don't wait." Since 2003, the nonprofit has captured the true-life tales of more than 50,000 people at its New York City recording studio and in mobile units that travel the country. Now StoryCorps is urging Americans to celebrate a National Day of Listening on November 27 by taping a conversation with a loved one.

"It's the Friday after Thanksgiving, when your family is gathered and reminiscing—there's no better time," notes Isay. To get started, visit storycorps.org, which features suggested interview questions (like "What are you most proud of?"), as well as tips for using a tape recorder, computer, or other equipment to preserve your discussion for future generations. Afterward, you can add your dialogue to an online forum set up through storycorps.org and, while there, listen to other people pass down their histories. —MARY KATE FRANK

Collective Memory
Hear the narratives of the StoryCorps participants pictured above, plus hundreds of other such conversations, at **storycorps.org/listen.** Or check out Dave Isay's book *Listening Is an Act of Love* ($15; Penguin), a compilation of StoryCorps interviews.

PHOTOGRAPHS COURTESY OF STORYCORPS

14 Great "Home" Songs

"HOMEWARD BOUND" —Simon & Garfunkel ★ "THE ROAD HOME" —Heart ★ "SHE'S LEAVING HOME" —the Beatles

WE CRAFT OUR COFFEES WITH A PASSION YOU CAN TASTE.

WHO KNEW YOU'D FIND TRUE LOVE IN THE COFFEE AISLE?

- We choose from the top 5% of the world's coffee beans
- Every bean is sourced and handled without leaving our care
- Our hand-crafted roasting ensures the best flavor in every cup

IT'S NOT JUST COFFEE. IT'S STARBUCKS.

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JOANNE WEIR'S TIP FOR REMOVING SEEDS:
Submerge a halved pomegranate in a bowl of water and gently dislodge the seeds. The membrane will float to the top, while the seeds sink—and your hands won't get stained.

Pomegranates Are in Season… Now What?

Fresh ideas for using this deliciously tangy fall fruit

JOHN BESH, chef-owner of August in New Orleans

"Cut a pomegranate in half; then using a tabletop citrus reamer, juice as you would an orange. Strain and discard seeds. Mix 2 ounces each of the juice and pomegranate vodka with a dash of simple syrup, a muddled mint leaf, and ice; shake well. Strain into two flute glasses and top with chilled champagne."

JOANNE WEIR, author of *Wine Country Cooking*

"I love pomegranates in salads. Whisk together 3 tablespoons olive oil, 1 tablespoon red wine vinegar, and salt and pepper to taste. Toss gently with 2 small heads of frisée, torn into bite-size pieces. Then thinly slice a persimmon and a red Bartlett pear, core removed, and add. Garnish with ½ cup each pomegranate seeds and toasted walnuts."

MICHAEL PSILAKIS, chef at Anthos in New York City

"Drizzle this sweet sauce over plain yogurt, sorbet, or ice cream: In a pan, bring the seeds of 1 pomegranate, 1 cup water, ¼ cup red wine vinegar, 3 tablespoons sugar, and 2 cardamom pods to a boil, then reduce to a simmer until the pomegranate seeds break down, about 4 minutes. Transfer mixture to a blender, pulse three times, then strain."

DO GOOD

CLICK AND GROW

Dig in and help community gardens thrive—without getting your hands dirty or spending a dime. As part of its Giving Through Growing program, Robert Mondavi's Woodbridge winery donates $1 to the American Community Gardening Association for every free virtual "seed" e-mailed from woodbridgewines.com/garden. Just hit "send" to support locally tended plots in urban areas that need funds the most.

THE BEST WAY TO SPEND $6

SusyJack's set of five patterned CLOTHESPINS is way too pretty for laundry duty—instead, use the wooden clips for hanging photos or organizing desktop clutter, like bills and to-do lists, in tidy stacks. (*shoptwine.com*)

PHOTOGRAPHS BY (POMEGRANATES) GETTY IMAGES; (WEIR) GREG HABIBY; (CLOTHESPINS) LARA ROBBY/STUDIO D

14 Great "Home" Songs

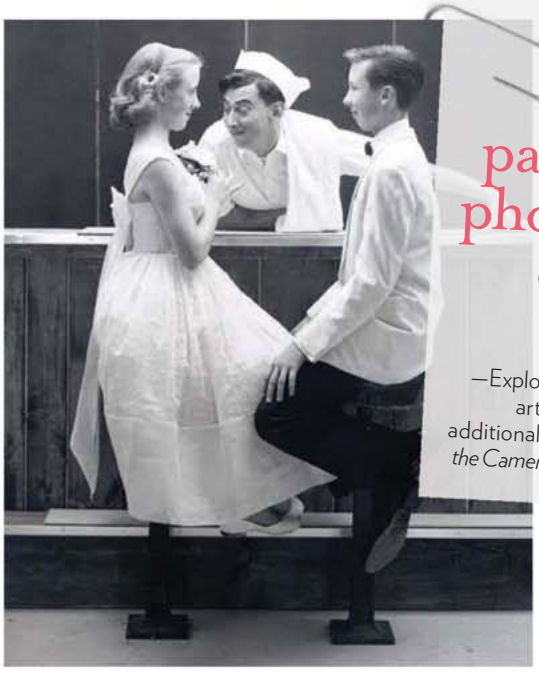
"DON'T LEAVE HOME" —Dido ★ "WHO SAYS YOU CAN'T GO HOME" —Bon Jovi ★ "HOME IN YOUR HEART" —Otis Redding

RIDERS BY Lee
NEW
SLENDER STRETCH
"Jeans that instantly slim you."
STACY LONDON
STYLE & FIT EXPERT
FLATTERS YOUR CURVES
HOLDS ITS SHAPE
Available at Walmart
Save money. Live better.
visit ridersjeans.com for Stacy's FIT TIPS

Five Things We Learned from Books This Month

1 Norman Rockwell created many of his famous paintings from photos he staged of neighbors and friends.

—Explore the snapshots that inspired the late artist's "After the Prom" *(left)*, plus 69 additional works, in *Norman Rockwell: Behind the Camera*, by Ron Schick ($40; Little, Brown).



2 A bird's repertoire of songs varies by species. While chipping sparrows trill the same melody over and over, the brown thrasher *(right)* can sing 2,000 tunes.

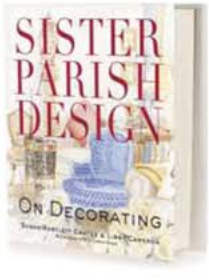
—Get an avian education with *The Bird-Watching Answer Book*, by Laura Erickson ($14.95; Storey).

3 Popped champagne corks make handy placeholders for dinner parties—simply slice a ¼-inch slit across the top of each cork and slide in a name card.

—Pick up more clever, eco-friendly ideas in Anna Getty's *I'm Dreaming of a Green Christmas* ($24.95; Chronicle).

4 Kick up whipped cream a notch by whisking in ¼ cup confectioners' sugar and ½ teaspoon cinnamon per 1½ cups of heavy cream.

—Find other ways to tweak tradition in *The New Thanksgiving Table*, by Diane Morgan ($24.95; Chronicle).



5 "Expressing personal feelings and memories is the essence of decorating. I find that people who can abandon the old screen porch…or uproot the first rosebush they ever planted are lacking in feelings for what I call 'home.'"

—Take advice from the late, great decorator in *Sister Parish Design*, by Susan Bartlett Crater and Libby Cameron ($35; St. Martin's).

PHOTOGRAPHS BY (BIRD) GETTY

Reported by Jourdan Crouch

14 Great "Home" Songs

"CELEBRATE ME HOME"—Kenny Loggins ★ "BRING IT ON HOME TO ME"—Sam Cooke ★ "HOME AGAIN"—Carole King

stir up a pheeling

Make your mashed potatoes creamy and extra tasty when you mix in half a tub of Philly Spinach & Artichoke.

Also try with Chive & Onion

spread a little philly

For more ways to add that philly pheeling, visit spreadphilly.com

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MADE IN AMERICA

A Brief History of Heath Ceramics

In 1941, art teacher Edith Heath began throwing pottery in her San Francisco apartment, using a potter's wheel fashioned from a sewing machine. Seven years later, she founded Heath Ceramics, which became famous for its durability and clean lines. "I don't like highly stylized things," explained Heath, who died in 2005. More than 65 years of success prove that her simple formula continues to resonate.

Coupe cereal bowls by Heath Ceramics, $26.75 each; heathceramics.com

1948

The company's first—and still most popular—dinnerware line, Coupe *(left)*, debuts at Neiman-Marcus and Marshall Field's. That same year, New York City's Museum of Modern Art adds two Heath Ceramics bowls to its permanent collection.

1967

Heath crafts the 115,000 tiles that grace the exterior of California's Pasadena Art Museum even today—and four years later, she becomes the first nonarchitect to win the American Institute of Architects Industrial Arts Medal.

1984

The designer creates dishware for Alice Waters's Berkeley, California, restaurant, Chez Panisse. In 2006, Heath Ceramics works with Waters again, producing a new style—called Chez Panisse—for both the eatery and retail consumers.

2008

Heath Ceramics expands beyond its original Northern California outpost with a second shop in Los Angeles. Owners designer Catherine Bailey and her husband, engineer Robin Petravic, who bought the brand in 2003, continue to use clay from Heath's preferred local pit.

COUNTRY CALENDAR

PHOTOGRAPH BY (HEATH CERAMICS) KARL JUENGEL/STUDIO D

TASTE WHAT'S BREWING

Sample choice regional beers, and soak up other local flavor, at these frothy fall festivals:

NOVEMBER 6–7
MAINE BREWERS FESTIVAL
Sea Dog Brewing and Gritty McDuff's are among the Pine Tree State purveyors serving up cold ones at this annual event *(above)* in Portland. *(mainebrew.com)*

NOVEMBER 7
FALL FEST OF ALE
Head to Janesville, Wisconsin, and wash down brats with suds from the Milwaukee Ale House, Gray Brewing Company, and 25 other Midwestern breweries. *(fallfestofale.com)*

NOVEMBER 7
ALL COLORADO BEER FESTIVAL
Choose among 70 area beers, including selections from Blue Moon and Odell, at this Colorado Springs sipfest. *(allcoloradobeerfestival.org)*

NOVEMBER 14
CRESCENT CITY HOME BREWERS WINTERFEST
Hoist a pint from New Orleans favorites—like NOLA Brewing Co. and Heiner Brau—as well as original blends by local at-home brewers. *(thedeutscheshaus.org)*

THE BEST WAY TO SPEND $38

Illustrator Ryan Berkley's 10½- by 13-inch GOAT PRINT comes in a frame that alone earns the piece's price tag—so this smartly attired critter can chew on his necktie while barely taking a nibble out of your wallet. *(urbanoutfitters.com)*

14 Great "Home" Songs

"MY TENNESSEE MOUNTAIN HOME" —Dolly Parton ★ "ON THE WAY HOME" —Crosby, Stills, Nash & Young

Unlike any other M&M's®

M&M'S® Premiums are rich, delicious, premium chocolates done the M&M'S® way. Perfect for anyone on your gift list. Look for all five fabulous flavors in the premium chocolate aisle.

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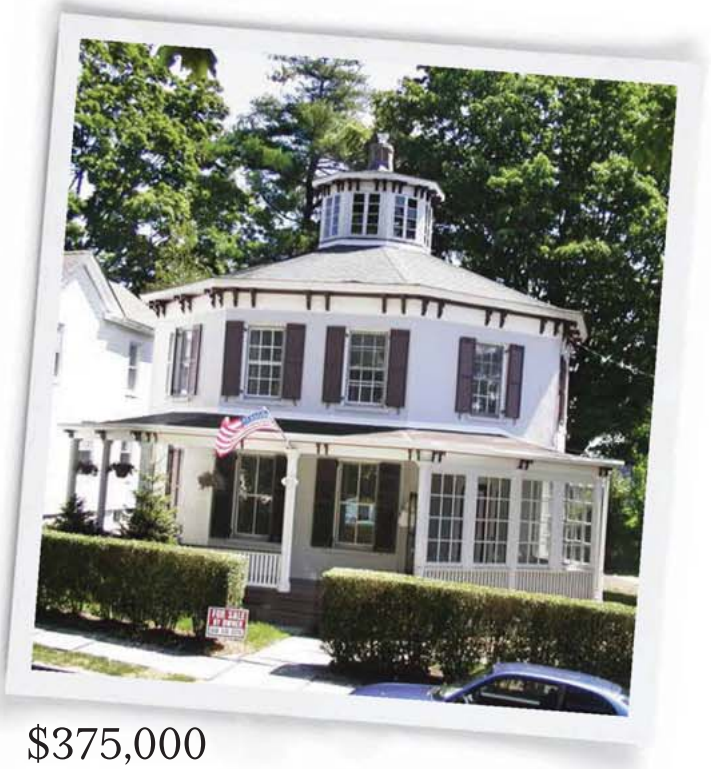
Real Estate Sampler

First popularized in the mid-19th century, the architectural style of these ***octagonal houses*** *shows quirky charm from every angle.*



$375,000

Built in 1854, this 1,200-square-foot Italianate in **Boonton, New Jersey,** features original leaded-glass windows and oak floors, along with a restored claw-foot tub. Upgrades include a renovated kitchen with new appliances, as well as central heat and air. From the third-floor cupola, you can see New York City's famous skyline.

AGENT: KRISTIN MUELLER; 973-271-9553, HISTORICHOUSEHUNTER.COM

$110,000

This 1,227-square-foot 1864 bungalow in **Aurora, Illinois,** sports a fresh exterior paint job and contains three bedrooms. Though it still needs air conditioning and updated plumbing, the locally designated historic landmark qualifies for $40,000 in incentives to complete the restoration process.

AGENT: JAN MANGERS; 630-844-3648, HISTORICPROPERTIES.COM

$129,000

Boasting porches on the first and second stories, this 3,700-square-foot home in **Oneonta, New York,** also touts seven bedrooms and a finished basement. The 1870 clapboard structure retains its old-fashioned appeal, but is outfitted with modern windows, as well as new plumbing and electrical systems.

AGENT: CRICKET KETO; 607-432-7653, CHESSER21.COM

$95,000

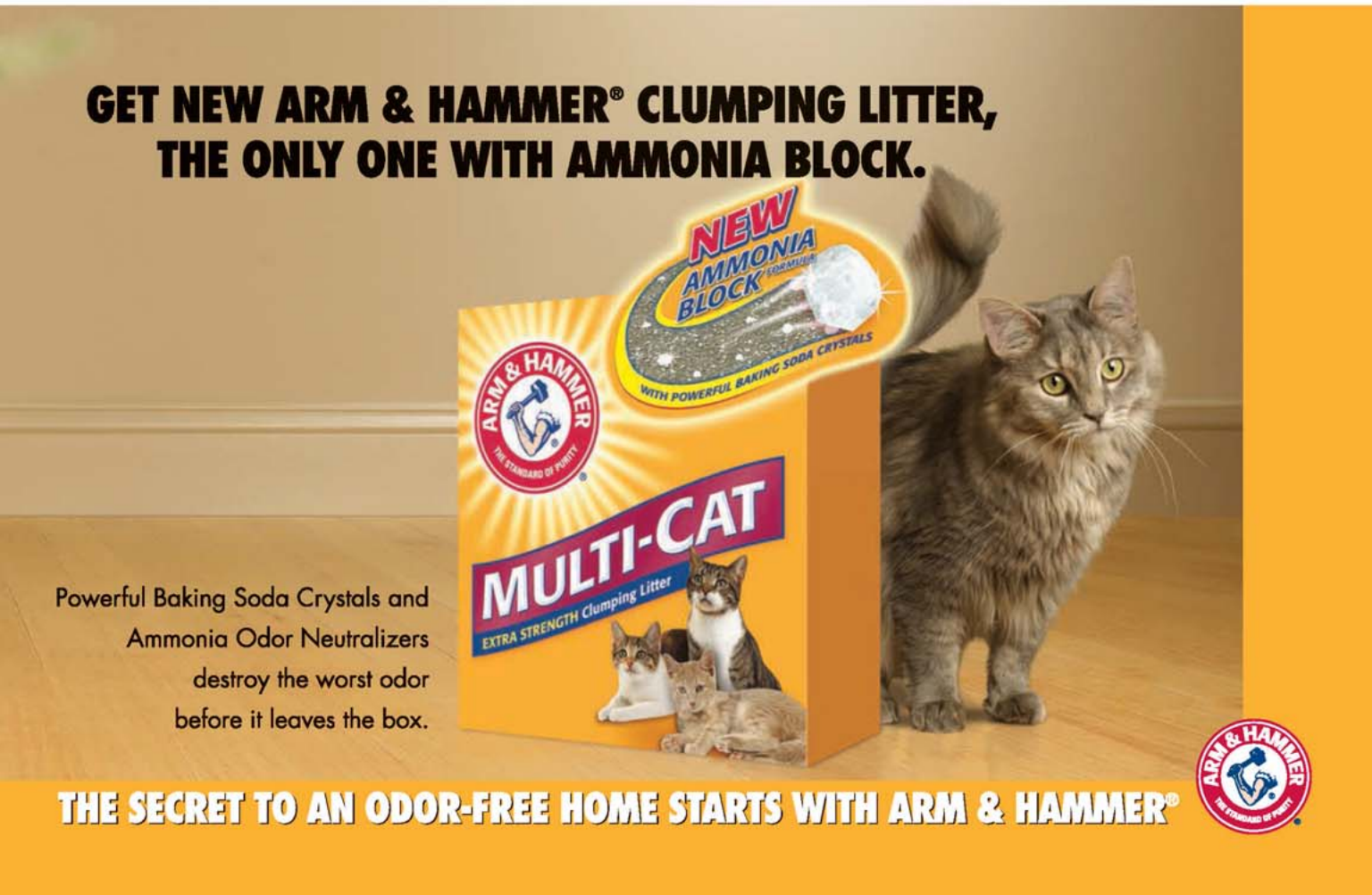
Listed on the National Register of Historic Places, this 1901 octagon in **Ord, Nebraska,** originally housed a church and community library. Converted into a family residence in 1987, the 1,912-square-foot home offers two bedrooms, one and a half baths, and a new kitchen with oak cabinetry.

AGENT: LIN GUMB; 308-346-5034, GUMB AUCTIONANDREALTY.COM

$365,000

A lakefront location distinguishes this 1,675-square-foot property situated inside Oak Run, a 600-acre recreational area near **Dahinda, Illinois.** In addition to three bedrooms, the 1975 cottage comes with a wood-burning fireplace and a private dock. Plus, the layout presents water views from three directions.

AGENT: JOYCE GRAVES; 309-879-2639, OAK-RUN.COM



For moderate to severe RA

I HAVE RHEUMATOID ARTHRITIS.

Your results may vary. In medical studies, ENBREL was shown to be effective in about 2 out of 3 adults with moderate to severe rheumatoid arthritis (RA) who used it, and has been shown to begin working in as few as 2 weeks, with most patients receiving benefit within 3 months. In an RA medical study, 55% of patients had no progression of joint damage.

Please see Important Safety Information below and Medication Guide on the back of the following page.

ENBREL is indicated for reducing signs and symptoms, keeping joint damage from getting worse, and improving physical function in patients with moderate to severe rheumatoid arthritis. ENBREL can be taken with methotrexate or used alone.

IMPORTANT SAFETY INFORMATION

What is the most important information I should know about ENBREL?

ENBREL is a medicine that affects your immune system. ENBREL can lower the ability of your immune system to fight infections. Serious infections have happened in patients taking ENBREL. These infections include tuberculosis (TB) and infections caused by viruses, fungi, or bacteria that have spread throughout the body. Some patients have died from these infections. Your doctor should test you for TB before you take ENBREL and monitor you closely for TB while on ENBREL.

Before starting ENBREL, tell your doctor if you:

- Think you have, are being treated for, have signs of, or are prone to infection. You should not start taking ENBREL if you have any kind of infection.
- Have any open cuts or sores
- Have diabetes or an immune system problem
- Have TB or have been in close contact with someone who has had TB
- Were born in, lived in, or traveled to countries where there is more risk for getting TB. Ask your doctor if you are not sure.
- Live or have lived in certain parts of the country (such as, the Ohio and Mississippi River valleys, or the Southwest) where there is a greater risk for certain kinds of fungal infections, such as histoplasmosis. These infections may develop or become more severe if you take ENBREL. If you don't know if histoplasmosis or other fungal infections are common in the areas where you live or have lived, ask your doctor.
- Have or have had hepatitis B
- Have heart failure
- Develop symptoms such as persistent fever, bruising, bleeding, or paleness while taking ENBREL
- Use the medicine Kineret® (anakinra)

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I ALSO HAVE A LIFE.

If you suffer from moderate to severe RA, it can seem as though your life has been split in two. ENBREL can help bridge the gap.

ENBREL can reduce the pain, stiffness, and fatigue that's stopping you. It can also help keep joint damage from getting worse. ENBREL was the first medicine of its kind approved for moderate to severe RA and is the number-one most prescribed biologic by rheumatologists for RA.* So you can experience another side of RA, and get closer to the life you want to live.

Ask your rheumatologist about ENBREL today. To learn about RA, ENBREL, and patient support call: 1-888-4ENBREL and visit www.enbrel.com.

*Based on IMS NPA for March 2009 and SDI patient claims data for January 2009 for biologic agents approved for moderate to severe RA.

- Have or develop a serious nervous disorder, seizures, any numbness or tingling, or a disease that affects your nervous system such as multiple sclerosis
- Are scheduled to have surgery
- Are scheduled for any vaccines. All vaccines should be brought up-to-date before starting ENBREL. Patients taking ENBREL should not receive live vaccines.
- Are allergic to rubber or latex
- Are pregnant, planning to become pregnant, or breastfeeding

After starting ENBREL, call your doctor right away if you have any sign of infection, including a fever, cough, flu-like symptoms, or have any open sores on your body. ENBREL can make you more likely to get infections or make any infection you have worse.

Possible side effects of ENBREL

Serious side effects include: **serious infections including TB; nervous system problems,** such as multiple sclerosis, seizures, or inflammation of the nerves of the eyes; rare reports of serious **blood problems** (some fatal); **heart failure, including new heart failure or worsening of heart failure you already have; allergic reactions; immune reactions, including a lupus-like syndrome** and **lymphoma (a type of cancer).** People with rheumatoid arthritis and psoriasis may have a higher chance for getting lymphoma.

Common side effects include: Injection site reaction, upper respiratory infections (including sinus infection), and headaches.

If you have any questions about this information, be sure to discuss them with your doctor. You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Please see Medication Guide on the next page.

Enbrel® etanercept

Get closer to the life you want to live

Medication Guide ENBREL® (en-brel) (etanercept)

Read the Medication Guide that comes with ENBREL® before you start using it and each time you get a refill. There may be new information. This Medication Guide does not take the place of talking with your doctor about your medical condition or treatment with ENBREL®.

What is the most important information I should know about ENBREL®?

ENBREL® is a medicine that affects your immune system. ENBREL® can lower the ability of your immune system to fight infections. Serious infections have happened in patients taking ENBREL®. These infections include tuberculosis (TB) and infections caused by viruses, fungi or bacteria that have spread throughout the body. Some patients have died from these infections.

- Your doctor should test you for TB before starting ENBREL®.
- Your doctor should monitor you closely for signs and symptoms of TB during treatment with ENBREL®.

Before starting ENBREL®, tell your doctor if you:

- think you have an infection. You should not start taking ENBREL® if you have any kind of infection.
- are being treated for an infection
- have signs of an infection, such as a fever, cough, flu-like symptoms
- have any open cuts or sores on your body
- get a lot of infections or have infections that keep coming back
- have diabetes or an immune system problem. People with these conditions have a higher chance for infections.
- have TB, or have been in close contact with someone who has had tuberculosis
- were born in, lived in, or traveled to countries where there is more risk for getting TB. Ask your doctor if you are not sure.
- live or have lived in certain parts of the country (such as the Ohio and Mississippi River valleys, or the Southwest) where there is a greater risk for certain kinds of fungal infections (histoplasmosis, coccidioidomycosis, blastomycosis). These infections may develop or become more severe if you take ENBREL®. If you don't know if you have lived in an area where histoplasmosis, coccidioidomycosis, or blastomycosis is common, ask your doctor.
- have or have had hepatitis B
- use the medicine Kineret® (anakinra)

After starting ENBREL®, if you have an infection, any sign of an infection including a fever, cough, flu-like symptoms, or have any open sores on your body, **call your doctor right away.** ENBREL® can make you more likely to get infections or make any infection that you may have worse.

What is ENBREL®?

ENBREL® is a medicine called a Tumor Necrosis Factor (TNF) blocker. ENBREL® is used in adults to treat:

- **moderately to severely active rheumatoid arthritis (RA).** ENBREL® can be used alone or with a medicine called methotrexate.
- **psoriatic arthritis.** ENBREL® can be used with methotrexate in patients who have not responded well to methotrexate alone.
- **ankylosing spondylitis (AS)**
- **chronic, moderate to severe psoriasis**

ENBREL® is used in children ages 2 years and older to treat **moderately to severely active polyarticular juvenile idiopathic arthritis (JIA).**

ENBREL® has not been studied in children under 2 years of age.

ENBREL® can help reduce joint damage, and the signs and symptoms of the above mentioned diseases. People with these diseases have too much protein called tumor necrosis factor (TNF), which is made by your immune system. ENBREL® can reduce the amount of TNF in the body to normal levels and block the damage that too much TNF can cause, but it can also lower the ability of your immune system to fight infections. See "What is the most important information I should know about ENBREL®?" and "What are the possible side effects of ENBREL®?"

Who should not use ENBREL®?

Do not use ENBREL® if you:

- have an infection that has spread through your body (sepsis)
- have ever had an allergic reaction to ENBREL®

What should I tell my doctor before starting ENBREL®?

ENBREL® may not be right for you. Before starting ENBREL®, tell your doctor about all of your health conditions, including if you:

- **have an infection.** (See "What is the most important information I should know about ENBREL®?")
- **have seizures, any numbness or tingling, or a disease that affects your nervous system such as multiple sclerosis**
- **have heart failure**
- **are scheduled to have surgery**
- **are scheduled for any vaccines.** All vaccines should be brought up-to-date before starting ENBREL®. Patients taking ENBREL® should not receive live vaccines.
- **are allergic to rubber or latex.** The needle cover on the single-use prefilled syringe and the single-use prefilled SureClick® autoinjector contains latex.

Tell your doctor if you are pregnant, planning to become pregnant, or breastfeeding. ENBREL® has not been studied in pregnant women or nursing mothers.

Pregnancy Registry: Amgen has a registry for pregnant women exposed to ENBREL®. The purpose of this registry is to check the health of the pregnant mother and her child. Talk to your doctor if you are pregnant and contact the registry at 1-877-311-8972.

Tell your doctor about all the medicines you take including prescription and nonprescription medicines, vitamins and herbal supplements. Your doctor will tell you if it is okay to take your other medicines while taking ENBREL®. Especially, tell your doctor if you take:

- Kineret® (anakinra). You have a higher chance for serious infections when taking ENBREL® with Kineret®.
- cyclophosphamide. You may have a higher chance for getting certain cancers when taking ENBREL® with cyclophosphamide.

Know the medicines you take. Keep a list of them to show your doctor and pharmacist each time you get a new medicine.

How should I use ENBREL®?

See the Patient Instructions for Use that comes with your ENBREL® product for complete instructions. ENBREL® is available as:

- ENBREL® Single-use Prefilled Syringe
- ENBREL® Single-use Prefilled SureClick Autoinjector
- ENBREL® Multiple-use Vial

- ENBREL® is given by injection under the skin
- Make sure you have been shown how to inject ENBREL® before you do it yourself. Someone you know can also help you with your injection.
- Your doctor will tell you how often you should use ENBREL®. This is based on your condition to be treated. **Do not use ENBREL® more often than prescribed.**
- Do not miss any doses of ENBREL®. **Call your doctor if you miss a dose of ENBREL®. Your doctor will tell you when to take your missed dose.**
- Your child's weekly dose of ENBREL® depends on his or her weight. Your child's doctor will tell you which form of ENBREL® to use and how much to give your child.

What are the possible side effects of ENBREL®?

Serious side effects have happened in people taking ENBREL®, including:

- **Serious infections including TB.** See "What is the most important information I should know about ENBREL®?"
- **Nervous system problems** such as Multiple Sclerosis, seizures, or inflammation of the nerves of the eyes have occurred in rare cases. Symptoms include numbness or tingling, problems with your vision, weakness in your arms and legs, and dizziness.
- **Blood problems.** In rare cases, your body may not make enough of the blood cells that help fight infections or help stop bleeding. This can lead to death. Symptoms include a fever that doesn't go away, bruising or bleeding very easily, or looking very pale.
- **Heart failure including new heart failure or worsening of heart failure you already have.** Symptoms include shortness of breath or swelling of your ankles and feet.
- **Allergic reactions.** Signs of an allergic reaction include a severe rash, a swollen face, or trouble breathing.
- **Immune reactions including a lupus-like syndrome.** Symptoms include a rash on your face and arms that gets worse in the sun. Symptoms may go away when you stop taking ENBREL®.
- **Lymphoma (a type of cancer).** People with rheumatoid arthritis or psoriasis may have a higher chance for getting lymphoma.

Call your doctor right away if you develop any of the above symptoms.

Common side effects of ENBREL® include:

- **Injection site reactions** such as redness, rash, swelling, itching, or bruising. These symptoms usually go away within 3 to 5 days. If you have pain, redness or swelling around the injection site that doesn't go away or gets worse, call your doctor.
- **Upper respiratory infections** (sinus infections)
- **Headaches**

These are not all the side effects with ENBREL®. Ask your doctor or pharmacist for more information.

Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

How should I store ENBREL®?

- Store ENBREL® in the refrigerator at 36° to 46°F (2° to 8°C).
- **Do not freeze.**
- Keep ENBREL® in the original carton to protect from light.
- **Keep ENBREL® and all medicines out of the reach of children.**

General Information about ENBREL®

Medicines are sometimes prescribed for purposes not mentioned in a Medication Guide. Do not use ENBREL® for a condition for which it was not prescribed. Do not give ENBREL® to other people, even if they have the same condition. It may harm them and it is against the law.

This Medication Guide summarizes the most important information about ENBREL®. If you would like more information, talk with your doctor. You can ask your doctor or pharmacist for information about ENBREL® that was written for healthcare professionals. For more information call 1-888-4ENBREL (1-888-436-2735).

What are the ingredients in ENBREL® Single-use Prefilled Syringe and the Single-use Prefilled SureClick Autoinjector?

Active Ingredient: etanercept

Inactive Ingredients: sucrose, sodium chloride, L-arginine hydrochloride and sodium phosphate

What are the ingredients in ENBREL® Multiple-use Vial?

Active Ingredient: etanercept

Inactive Ingredients: mannitol, sucrose, tromethamine.

Issue Date: 12/2008

AMGEN®
Manufactured by: Immunex Corporation
Thousand Oaks, CA 91320-1799

Wyeth®
Marketed by Amgen and Wyeth Pharmaceuticals

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100 Pringles now in every Super Stack can.*
(Minor renovations not included.)
Everything pops with Pringles.
visit pringles.com/100ways
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ORIGINAL
Super Stack

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fresh picks

Nifty new products made by women entrepreneurs—plus 29 other pretty pick-me-ups

PASSION = PROFIT

Inspired Finds from Inspiring Women

What does this brilliant mantel decal have in common with the personalized pillows, eco-friendly totes, and other eye-catching goods on the following pages? All were made by female business owners, who pitched their wares to a panel of CL editors at our most recent Women Entrepreneurs event. Of the 100-plus products we reviewed, these eight items really stood out from the rest. Read on to learn more about them—and their inventive creators.

Wall decal, $75; urbanlola.com. Chair, $1,920; mgbwhome.com. Print, $225; clapperhollowdesigns.com. Log basket, $115; conranusa.com. Rug, $149; potterybarn.com.

PHOTOGRAPH BY KARL JUENGEL/STUDIO D

Written by Jessica Dodell-Feder

PASSION = PROFIT

Shari Abbott

Wall graphics Abbott, an Indianapolis stay-at-home mom, takes the decal trend to sophisticated heights—and brings architectural interest to blank walls—with adhesive silhouettes that stand in for mantels, chandeliers, and more. *($30 for 24″ chandelier; urbanlola.com)*

Hillary Tattersall

Cake stands Tattersall began dishing up these decorative platters from her home in Potomac Falls, Virginia, two years ago, fusing new and vintage plates and candlesticks into one-of-a-kind pedestals. *(From $22; chickspicksbyhillary.com)*

Linda Chay *(left)* and Brittany Hall

Jewelry This mother-daughter team from Cedarburg, Wisconsin, dug into their collection of vintage ephemera to fashion affordable charms that start at just $12. Made to mix and match, the pendants can be strung together on a chain to create the necklace of your choosing. *($60 for necklace shown; onebluemooncharms.com)*

Cristin Powers

Coffee sleeves Powers brewed up her idea for reusable, recycled cup insulators after a trip to her local Scranton, Pennsylvania, coffee shop. Today, that same café provides her with burlap bags for the sleeves; most of the appliqués come from a Scranton furniture store's fabric remnants. *($12 to $15; shopgreenbeing.com)*

Deb Fuchs-Zimmerman

Chalkboards "I want to offer people affordable art that's also functional," says Fuchs-Zimmerman of her custom creations. She crafts each board in her Warwick, New York, studio, repurposing salvaged windows and doors as frames, then painting the illustrations by hand. *($95; debsartisticpainting.com)*

PHOTOGRAPHS BY (CUP, NECKLACE, CHALKBOARD, BAGS, PILLOW) ADDIE JUELL/STUDIO D; (CAKE STANDS) KARL JUENGEL/STUDIO D; (TATTERSALL) JENNIFER ANDERSON; (CRENSHAW) KATHERINE McCALL

Totes Cassier, who lives in Peterborough, New Hampshire, loved to sew but hated buying fabric—so she took scissors to her then-husband's old sport coats. The result: menswear-style bags that incorporate the garments' original pockets and buttons. "They're eco-friendly," Cassier says, "but not obviously so." *($225 each; cleverscene.com)*

Evon Cassier

Constance Crenshaw

Throw pillows After 15 years of traveling internationally for work, Crenshaw missed her house in Augusta, Georgia. Now she makes a living from the "home sweet home" concept, silk-screening cushions with custom images of clients' residences. *($185; constancecrenshawdesigns.com)*

Wanna see your product in our pages? Pitch *Country Living* editors at the next Women Entrepreneurs event, scheduled to take place in Chicago, May 2010. To get more information and register for e-mail updates, visit countryliving.com/womenentrepreneur.

Vickie LoPiccolo Jennett

Notecards Jennett shares her passion for needlework through cards she adorns with images of 19th-century stitching patterns. "The designs come from common pamphlets women would have used then tossed," explains the Chandler, Arizona, resident. "My stationery business lets me rescue these relics." *($8 for six; needleworkpress.com)*

BEAUTY

Raising the Bar

We're in a lather over these gorgeously packaged, sweetly scented soaps. The ultimate little luxuries, they make a great gift—even for yourself!

Green apple and passion fruit This French-milled option introduces Provençal flavor to any sink—and smooths skin with organic coconut oil. *($8.25 for seven oz.; mistralsoap.com; enter GRNAP20 at checkout for discount)*

Water lily Yes, it costs a chunk of change, but if you can bear to unwrap this generously sized block, it'll last for months. *($18 for 12.3 oz.; lafco.com)*

Geranium and ginger Urban Rituelle's small, ultra-emollient shea butter bar packs a big, spicy-yet-floral fragrance. *($8 for 4.6 oz.; b-glowing.com)*

Pomegranate The illustration atop this Claus Porto cleanser comes from one-of-a-kind antique drawings discovered in a Portuguese printing house. *($11.50 for 5.3 oz.; smallflower.com)*

Pink grapefruit Gold-toned, wallpaper-worthy paper offers an ornate contrast to the crisp, clean, citrusy formula inside. *($16 for seven oz.; morcosmetics.com/shopping)*

Rosewater Give guests the royal treatment with TokyoMilk's soap, adorned with hand-applied glitter and an image of Marie Antoinette. *($11 for eight oz.; anthropologie.com)*

PHOTOGRAPHS BY KARL JUENGEL/STUDIO D

Written by Jessica Dodell-Feder

Taking a test. Drama with her best friend. Trying out for the school play. Sure, she can handle it all. But it's easier when you tell her so. With cards starting at just 99¢, it's easy to give an encouraging word.

A card. It's the biggest little thing you can do.

Hallmark

DECORATING

Fine Lines

Once used mainly on mattresses, ticking now offers understated style to furniture and accessories of every stripe.

Box-spring cover Finally! This fitted cover delivers a much-needed solution to the unsightly box-spring dilemma, while riffing on the fabric's humble past. *($98 for queen; garnethill.com)*

Pouf Stay on the ball, literally, with Mitchell Gold+ Bob Williams's tufted pillow. *($100; mgbwhome .com for stores)*

Tea towels Modest, homespun ticking provides the perfect foil for elaborate hand-embroidered monograms. *($18 each; chezsucrechez .com; enter CL at checkout for discount)*

Bed linens Almost as neutral as the usual white, these 280-thread-count, Egyptian cotton sheets complement everything from patchwork quilts to floral duvets. *($196 for a queen set; traditions pamelakline.com)*

Slipper chair Designer Nate Berkus's upholstered seat shares the same classically turned legs, nailhead trim, and elegant proportions of high-end models—without the padded price tag. *($329.90; hsn.com)*

Bowl Stash keys, jewelry, and other small knickknacks in this handwoven dish, modeled after primitive rag baskets. *(From $20; kittyallen.etsy.com)*

PHOTOGRAPHS BY (POUF, TOWELS, LINENS, BOWL) BEN GOLDSTEIN/STUDIO D

Written by Jessica Dodell-Feder

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COUNTRY CLASSIC

The Adjustable Stool

Popular in factories, workrooms, and labs from the late 1800s through the mid-1900s, simple screw-top seats lend industrial chic to any table.

The original Utilitarian wood-and-metal stools became commonplace during the Second Industrial Revolution, around the turn of the 20th century—and remained in demand until the 1960s. Often referred to as draftsman stools, many were indeed used by architects and engineers, but the seats also appeared in machine shops and other industrial settings. Found in a factory, this 1940s model was made by the Toledo Metal Furniture Company (one of the most famous manufacturers). Because of its great condition and shapely base, the restorers at Connecticut salvage shop Get Back value the stool at $850.

Functional Why not go straight to the source? This stainless steel version comes from a medical-equipment supplier and includes a nonslip seat and optional casters. *($338; ariamedical.com)*

Pared down The appeal of Soleil de Provence's stool lies in its exceptionally simple lines, executed in burnished cast iron and stained pine. *($199; 408-399-9944; mention code CCHTS9 for discount)*

Vintage inspired An old machinist's stool spurred the design of this sheet-metal option, which boasts a well-worn oxidized-iron finish. *($199; crateandbarrel.com)*

Extra tall Made from oak and brushed steel, Design Workshop's seat rises to 31 inches—higher than any other model on this page. *($395; environmentfurniture.com for stores)*

Modern Furniture designer Jeff Covey gave his simple maple perch a contemporary spin with spidery chrome legs. *($420; unicahome.com)*

Painted A polished, hand-hammered steel seat adds a dose of high shine to this distressed, white-washed tripod base. *($195; sundancecatalog.com)*

PHOTOGRAPH (ORIGINAL) COURTESY OF GET BACK, INC.

Written by Jessica Dodell-Feder

I want a floor that allows unique beauty and environmental responsibility to live under the same roof.

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Bound Carpet: Urban View, Cobblestone, made with Recyclable Anso® nylon.
Hardwood: Grand Canyon, Plateau Point, 8" wide plank.

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ENTERTAINING

A Place for Lace

This frilly fabric becomes fully functional when recast as patterned tableware.

Place mat Tough, easy-to-clean black vinyl goes girly with this lovely, laser-cut mat—which costs less than two bucks. *($1.95; patinastores.com)*

Dessert plate Blown up across the top of this porcelain and stoneware dish, an otherwise dainty motif goes boldly graphic. *($35; 212-988-3366)*

Cake stand Add some glitz to even the plainest pastries by serving them atop this porcelain platter, adorned with 21-karat gold and platinum leaf. *($68; anthropologie.com)*

Tea light holders Sculpted from wire to resemble stacks of footed glasses, these lace-covered votives make for a toast-worthy centerpiece. *($129 for three; arteriorshome.com for stores)*

Or make your own lace bowl

With a little liquid starch *($5.95; agelong.com)*, you can mold lace into any shape. For a decorative dish, cut a large circle of the material and soak it in the starch. Squeeze out any excess, then drape the fabric over an upside-down bowl and let dry one to two days.

Coaster It looks like a delicate doily, but this silicone disk is superdurable. Take it for a spin and watch watermarks become a thing of the past. *($6.50 for four; dutchbydesign.com)*

PHOTOGRAPHS BY BEN GOLDSTEIN/STUDIO D

Written by Jessica Dodell-Feder

A CELEBRATION OF CREATIVITY
2009 COUNTRY LIVING WOMEN ENTREPRENEURS

On May 30th, Country Living hosted the 4th annual **Women Entrepreneurs: A Celebration of Creativity** at Navy Pier in Chicago. The event brought together over 500 women from across the country to learn about the nuances of entrepreneurship and hear inspiring stories from women who decided to take the leap and launch their own business. A special thanks to our Supporting Sponsor, **The UPS Store®**, and our Participating Sponsors, **Softsoap® ensembles** and **Vera Bradley**.

1 Country Living's 2009 Women Entrepreneurs, who were featured in the June issue, shared stories and insights on the joys and challenges of business ownership (L to R): Kim Smith, Smith & Co.; Yolanda Owens, Iwi Fresh; Country Living Editor-in-Chief Sarah Gray Miller; Leigh Magar, Magar Hatworks; Jessica Rust, Jessica Rust Designs; Tasia Malakasis, Bell Chèvre. **2** During **Pitch Your Product to Country Living,** pre-qualified attendees presented their product or service to a panel of editors, contributors, and past honorees for the chance to be featured in the magazine. **3** (L to R) Mia Moorehead, The UPS Store; Editor-in-Chief Sarah Gray Miller; and Country Living VP/Publisher Steven Grune. **4** Guests had the opportunity to meet one another and share resources during the meet-and-greet session, and at the reception immediately following the event. **5** During **Lunch With a Leader,** Sarah Gray Miller (R) interviewed Rosanna Bowles (L), Founder of Rosanna, Inc., an internationally renowned tableware company. **6** Retail, merchandising and trade show expert Mary Liz Curtain enlightened the audience with invaluable information during **All About Trade and Gift Shows.** **7** Country Living Style & Market Director Natalie Warady moderated the **Publicize Your Product Like a Pro** panel, featuring (L to R) Country Living Deputy Editor Frances Bailey; Margaret Josephs, Founder of The Macbeth Collection; Adrienne Eckert, President of Skirt PR; and Vicki Giammona, Executive Producer, ABC 7, Chicago. **8** Throughout the day, attendees mingled with the panelists and had their questions answered during the Q&A sessions.

Visit Countryliving.com for information on next year's event!

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collecting

Vintage treasures, what they're worth, and a curbside find valued at $500

OLD AND NOW

Tie One On!

Nostalgic totems of domestic bliss, aprons offer up the perfect recipe for a stylish, budget-friendly collection.

In the mid-20th century, most women relied on two kinds of aprons: a practical one *(above right)* for cooking and cleaning, and fancier versions *(above left and center)* for hostess duty. According to EllynAnne Geisel, author of *The Apron Book*, the hand-sewn examples shown here are worth between $15 and $20.

PHOTOGRAPH BY KARL JUENGEL/STUDIO D. APRONS COURTESY OF JEAN LANPHER.

Written by Katy McColl

OLD AND NOW

During the decades before Tide to Go pens, women were more proactive about protecting their clothes from stains—and aprons enabled housewives to look pretty while doing dirty work. Today, these textiles trigger an emotional response that far exceeds their intended drudgery. In fact, the American Textile History Museum in Lowell, Massachusetts, unveils an exhibit dedicated to aprons on November 6.

But just because this domestic artifact has caught the attention of curators doesn't mean prices have risen beyond reach. Most 20th-century designs sell for less than $50 on eBay and shopping sites like rubylane.com and rickrack.com, as well as at the semiannual textile show in Sturbridge, Massachusetts (vintagefashionandtextileshow.com). Herewith, a list of the ingredients you need to start collecting.

1900s At the turn of the century, ladies (or their maids) donned long skirts homemade from sturdy cotton. Fashion auction company owner Karen Augusta says quality lace trim means this example could fetch $35.

1920s With its straight silhouette, bright fabric, and embroidered flowers against a painted background, this pretty baby—made from a kit and valued at $40—screams "flapper era."

1930s Agricultural suppliers appealed to farm wives during the Depression with printed chicken-feed sacks that could double as fabric for aprons like this shift, which recently sold for $34 on rickrack.com.

1940s When Johnny came marching home again, women wanted to look good. This handmade confection, now worth $35, heralds the apron's shift from utilitarian to fashionable.

1950s Hello, Susie Homemaker! A sign of the decade's entertaining trend, this hand-sewn half-apron (pegged at $50 today) let hostesses show off with sheer gores and pastel tulip shapes.

1960s Practical numbers—like this absorbent skirt stitched from a dish towel and appraised at $25—were the rage in the early '60s, which marked what Augusta calls "society's last attempt to turn women into domestic goddesses."

PHOTOGRAPHS BY (1900S, 1930S, 1940S) LARA ROBBY/STUDIO D; (1920S, 1950S, 1960S, AND OPPOSITE PAGE) MAYU DESAI, ST. LOUIS, MO.; APRONS COURTESY OF JOYCE CHENEY AND AMERICAN TEXTILE HISTORY MUSEUM.

Anatomy of an Apron

Five reasons why this sweet little 1950s number (worth $65) really cooks.

The bib
Heart-shaped bodices made their debut in the '40s, but—based on popularity—carried over into the next decade. Designed to slip over the period's full-skirted dresses, this hubba-hubba silhouette gets added definition from crisscross straps and a tie waist.

The condition
Notorious for staining and fraying easily, sheer cotton organdy can't handle the heat and should be kept out of the kitchen. Miraculously, this floral version has been well-preserved.

The skirt
A flat front and two layers of fabric offer more movement than a skirt with a gathered waist. At the scalloped hem, commercial edging and navy-blue picot rickrack add polish.

The pocket
Valuing aprons constitutes an inexact science because so much of their worth comes from gut-level charm—which makes this appliquéd rooster the key element of the garment.

The origin
Apron patterns—like the one this homemade beauty was sewn from—regularly ran in newspapers and magazines, according to Joyce Cheney, author of *Aprons: Icons of the American Home*.

What Is It? What Is It Worth?

Our antiques specialist, **HELAINE FENDELMAN,** *evaluates your finds and collectibles.*

EXPERT APPRAISAL

As a child, I played with these tiny tools, which my mother kept in her jewelry drawer. Each is about an inch tall, and some actually work, like the scissors. What can you tell me about them?

—M.P., Brooklyn

What it is:

INTERCAST MINIATURE TOOL SET

I'm not surprised to learn that your little implements function just like their full-size counterparts. In fact, these trinkets originally sold in a vinyl "tool pouch" stamped: "Intercast miniature tools really work—try them!" Die-casting company Gries Reproducer Corps. of New Rochelle, New York, manufactured the Intercast tools starting in the late 1950s. Sets of the metal gadgets were sold in novelty stores, through catalogs, and in gum-ball machines. Some firms—such as Dow Corning—stamped their logo on the back of the packets and handed them out as promotional giveaways. The tools featured loops, so people could attach them to charm bracelets and key chains. Alas, these miniatures haven't increased in value over the years; they wouldn't sell for much, even with their packaging. Still, they'd make for one unique necklace.

What it's worth: $10 for the set

PHOTOGRAPH BY PHILIP FRIEDMAN/STUDIO D

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EXPERT APPRAISAL

I rescued this pretty vintage hat from the garbage. Its label reads *I Love Lucy*. Is someone else's trash my treasure?

—C.M., Huntington, New York

What it is: LUCILLE BALL ORIGINAL HAT BY SPERLING

Yes, indeed, your hat's a treasure! During the original run of Lucille Ball's sitcom *I Love Lucy* (1951–57), several manufacturers produced *Lucy*-branded merchandise. Your find dates to the mid-1950s, when Harry Sperling of New York City created a line of Lucille Ball Original women's hats. This example—featuring red beads and velvet banding—sold in department stores for about $10. The accessory bears its original label and demand for Ball items remains high, so this piece of pop culture commands a pretty penny. Hard to believe somebody threw it out.

What it's worth: $500

This colorful candy container belonged to my grandmother. I love the vintage artwork and am curious about its origin.

—A.S., Fairfield, Connecticut

What it is: LATE-1950S CUNARD TIN

The Southampton, England–based Cunard company, now owned by the Carnival Corporation, has operated ocean liners since 1840. Starting in the 1930s, Bensons Confectionery Company of Lancashire, England, manufactured sweets in souvenir tins that were sold aboard Cunard ships. Your grandmother's version depicts the famous *Queen Mary*, launched in 1934. Because so many of these containers were made, this bit of nautical history wouldn't sell for much. On the plus side, the box appeals to three different types of collectors: those on the hunt for tin, as well as for ocean liner and *Queen Mary* memorabilia.

What it's worth: $35

Several years ago, I bought a post-office letters box. It features 96 cubbies, most of which still open with their original keys. I paid $400; did I get a good deal?

—J.N., Hollister, California

What it is: 1890S POST-OFFICE BOX

In the modern age of e-mail, texts, and instant messages, it's easy to forget how much we once relied on regular old mail. The United States Postal Service traces its beginnings to 1775, when Benjamin Franklin served as the first postmaster general. By mid-1864, home delivery had been established, but only in 65 cities; many folks picked up their mail at P.O. boxes like yours. The glass is missing from the bottom shelf of this 46½- by 45-inch brass-plated unit, but it's otherwise in great condition and would bring a good price in a nostalgia-driven market.

What it's worth: $1,000

PHOTOGRAPH BY (HAT) KARL JUENGEL/STUDIO D

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Important Safety Information for Cymbalta

Antidepressants can increase suicidal thoughts and behaviors in children, teens, and young adults. Suicide is a known risk of depression and some other psychiatric disorders. Call your doctor right away if you have new or worsening depression symptoms, unusual changes in behavior, or thoughts of suicide. Be especially observant within the first few months of treatment or after a change in dose. Approved only for adults 18 and over.

Cymbalta® (duloxetine HCl) is not for everyone. You should not take Cymbalta if you have recently taken a type of antidepressant called an MAOI or Mellaril® (thioridazine) or have uncontrolled glaucoma (increased eye pressure).

Talk to your doctor about any medical conditions you may have, including kidney or liver problems, glaucoma, diabetes, seizures, or if you have bipolar disorder. Cymbalta may worsen a type of glaucoma or diabetes. Severe liver problems, sometimes fatal, have been reported so talk to your doctor if you have itching, right upper belly pain, dark urine, yellow skin/eyes or unexplained flu-like symptoms while taking Cymbalta. Tell your doctor about your alcohol use and discuss all your medicines, especially those for migraine to address a potentially life-threatening condition. Symptoms may include high fever, confusion, and stiff muscles. Discuss if you are taking NSAID pain relievers, aspirin or blood thinners because use with Cymbalta may increase bleeding risk. Consult your doctor before stopping Cymbalta or changing the dose. Dizziness or fainting may occur upon standing. Cymbalta can increase your blood pressure. Your healthcare provider should check your blood pressure prior to and while taking Cymbalta. Tell your doctor if you experience headache, weakness, confusion, problems concentrating, memory problems, or feel unsteady while taking Cymbalta which may be signs of low sodium levels. Tell your doctor if you develop problems with urine flow while taking Cymbalta and if you are pregnant or nursing.

The most common side effects of Cymbalta include nausea, dry mouth, constipation, decreased appetite and sleepiness. This is not a complete list of side effects. Cymbalta may cause sleepiness and dizziness. Until you know how Cymbalta affects you, you should not drive a car or operate hazardous machinery.

See back of next page for additional Important Safety Information, including Boxed Warning.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

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If you need assistance with prescription costs, help may be available. Visit www.pparx.org or call 1-888-4PPA-NOW.

Ask your doctor about Cymbalta for fibromyalgia. Cymbalta can help.

Are you paying the price for Fibromyalgia pain? Cymbalta can help.

Fibromyalgia is painful. Cymbalta can help.

When you have fibromyalgia, you live with chronic widespread pain and tenderness, which may never really go away. It can be the price you pay day after day. It's a difficult way to go through life.

There is good news. Cymbalta has been approved by the FDA to help manage the pain of fibromyalgia.

Taking Cymbalta just once every day can reduce the level of fibromyalgia pain. You may begin to function better and feel better. Cymbalta is non-narcotic. As with any medicine, individual results may vary.

Although the exact way that Cymbalta works in people is unknown, it is believed to be related to an increase in the activity of serotonin and norepinephrine which are two naturally occurring substances in the brain and spinal cord.

Talk to your doctor about your fibromyalgia pain. Ask if Cymbalta is right for you.

Visit **cymbalta.com** to learn more.

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duloxetine HCl

See left page for Important Safety Information, including Boxed Warning.

Fibromyalgia is painful. Cymbalta can help.

Lilly

Information For Patients About
CYMBALTA® (duloxetine hydrochloride) Delayed-Release Capsules

Please read this information carefully before you start taking Cymbalta (sim-BALL-tah) and each time your prescription is refilled in case anything has changed or new information has become available. This information is not meant to take the place of discussions with your healthcare provider. Talk with your healthcare provider or pharmacist if there is something you do not understand or if you want to learn more about Cymbalta. Always follow your healthcare provider's instructions for taking Cymbalta.

Warning: In clinical studies, antidepressants increased the risk of suicidal thinking and behavior in children, adolescents, and young adults with depression and other psychiatric disorders. Anyone considering the use of Cymbalta or any other antidepressant must balance this risk with the clinical need. Short-term studies did not show an increase in the risk of suicidal thinking or behavior with antidepressants in adults older than 24; there was a reduction in risk with antidepressants in adults 65 and older. Suicide is a known risk of depression and some other psychiatric disorders. All patients starting antidepressant therapy should be monitored appropriately and observed closely. Families and caregivers should discuss with the healthcare provider right away any observations of worsening depression symptoms, suicidal thinking and behavior, or unusual changes in behavior. Cymbalta is not approved for use in patients under age 18.

What is Cymbalta?

Cymbalta is a prescription medicine that is approved to treat multiple conditions. Cymbalta is approved for the treatment of major depressive disorder (MDD) also called depression, generalized anxiety disorder (GAD), and for the management of fibromyalgia (FM) and diabetic peripheral neuropathic pain (DPNP), also called diabetic nerve pain.

What is fibromyalgia?

Fibromyalgia is a real disorder that may affect many areas of a person's life. It may make it harder to do daily activities. Fibromyalgia is characterized by chronic widespread pain and tenderness and may include other symptoms. The pain of fibromyalgia may be unpredictable. You may feel pain that can affect different parts of your body and may be worse on some days than on others. Fibromyalgia occurs most often in women but can also affect men.

How is Cymbalta believed to work?

Although the exact way Cymbalta works in people is unknown, it is believed to be related to an increase in the activity of serotonin and norepinephrine, which are two naturally-occurring substances in the brain and spinal cord.

When will Cymbalta begin to work?

In clinical studies, many people taking Cymbalta began to feel improvement in their symptoms as early as 1 to 4 weeks after starting Cymbalta. As with any treatment, results may vary from person to person.

Who should NOT take Cymbalta?

You should not take Cymbalta if:

- You are taking a type of antidepressant known as a monoamine oxidase inhibitor (MAOI), such as Nardil® (phenelzine sulfate), Parnate® (tranylcypromine sulfate) or Emsam® (selegiline transdermal system). Using an MAOI with many prescription medicines, including Cymbalta, can cause serious or even life-threatening reactions. You must wait at least 14 days after you have stopped taking an MAOI before you take Cymbalta. You need to wait at least 5 days after you stop taking Cymbalta before you take an MAOI.
- You have uncontrolled narrow-angle glaucoma (increased eye pressure).
- You are taking an antipsychotic medicine known as Mellaril® (thioridazine).

What should I talk to my healthcare provider about?

Patients on antidepressants and their families or caregivers should watch for new or worsening depression symptoms, unusual changes in behavior and thoughts of suicide, as well as for anxiety, agitation, panic attacks, difficulty sleeping, irritability, hostility, aggressiveness, impulsivity, restlessness, or extreme hyperactivity. Call your healthcare provider right away if you have thoughts of suicide or if any of these symptoms are severe or occur suddenly. Be especially observant within the first few months of treatment or whenever there is a change in dose.

Talk with your healthcare provider:

- About any medical conditions you may have, including kidney or liver problems, glaucoma, diabetes, seizures, or if you have bipolar disorder. Cymbalta may worsen a type of glaucoma or the control of blood sugar in some patients with diabetes.
- If you have itching, right upper belly pain, dark urine, yellow skin/eyes, or unexplained flu-like symptoms while taking Cymbalta, which may be signs of liver problems. Severe liver problems, sometimes fatal, have been reported.
- About your alcohol use.
- If you are taking or plan to take any prescription or nonprescription medicines, as Cymbalta may interact with some of these products.
- If you take medications known as triptans, commonly prescribed for migraines. A potentially life-threatening condition may occur when triptans are used with Cymbalta. Symptoms may include high fever, confusion, and stiff muscles.
- If you take NSAID pain relievers, aspirin, or blood thinners as these medications may increase risk of bleeding when used with Cymbalta.
- If you are pregnant, plan to become pregnant or are nursing.
- If you experience dizziness or fainting upon standing due to a sudden drop in blood pressure. This may happen especially when first starting Cymbalta, when increasing the dose, or when used in combination with certain other drugs.
- About your blood pressure. Cymbalta can increase your blood pressure. Your healthcare provider should check your blood pressure prior to and while taking Cymbalta.
- If you experience headache, weakness, confusion, problems concentrating, memory problems, or feel unsteady while taking Cymbalta which may be signs of low sodium levels.
- If you develop problems with urine flow while taking Cymbalta.

How should I take Cymbalta?

- Take Cymbalta exactly as directed by your healthcare provider.
- Cymbalta should be taken by mouth. Do not open, break or chew the capsule; it must be swallowed whole.
- Cymbalta can be taken with or without food.
- If you miss a dose, take it as soon as you remember. However, if it is time for your next dose, skip the missed dose and take only your regularly scheduled dose. Do not take more than the daily amount of Cymbalta that has been prescribed for you.
- Remember to refill your prescription before you run out of Cymbalta.
- Talk with your healthcare provider before stopping Cymbalta or changing your dose.

What are the possible side effects of Cymbalta?

- In clinical studies of fibromyalgia, the most common side effect was nausea.
- Other common side effects included dry mouth, constipation, decreased appetite, sleepiness, increased sweating, and agitation.

This is not a complete list of side effects. For full patient information, visit www.cymbalta.com. Talk to your healthcare provider if you have questions or develop any side effects.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

What should I do if I think I have taken an overdose of Cymbalta?

If you have taken more Cymbalta than has been prescribed for you, contact your healthcare provider, a hospital emergency department, or the nearest poison control center immediately.

What happens when I stop taking Cymbalta?

Cymbalta should not be stopped suddenly. Stopping Cymbalta may result in symptoms including dizziness, nausea, or headache. Talk with your healthcare provider before stopping Cymbalta as he or she may wish to decrease the dose slowly to help you avoid these kinds of symptoms.

Can children take Cymbalta?

Cymbalta has not been studied in children under 18 and is not approved for this age group. See Boxed Warning above.

General advice about Cymbalta

- Store Cymbalta at room temperature and out of the reach of children.
- Cymbalta may cause sleepiness and dizziness. Until you know how Cymbalta affects you, you should not drive a car or operate hazardous machinery.
- Medicines are sometimes prescribed for purposes other than the ones listed. This medication has been prescribed for your particular condition. Do not use it for another condition or give this drug to anyone else.
- If you have any questions or concerns, want to report any problems with the use of Cymbalta, or want more information, contact your healthcare provider or pharmacist.

Additional information can be found at www.cymbalta.com.

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19. Currituck Outer Banks. Coastal Carolina's serene beach, wild horses, lighthouse and historic village.

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26. Chattanooga Area CVB. Enjoy a fun-filled relaxing vacation getaway in Chattanooga, Tennessee.

27. Chickasaw Chalet. An intimate, privately owned vacation cabin resort located in the wooded hills of West Tennessee.

28. Cookeville. Charming shops, gourmet restaurants and a pagoda-style train depot make Cookeville a must-see destination.

29. Elvis Presley's Graceland. Discover the ultimate rock 'n' roll experience in Memphis at Elvis Presley's Graceland.

30. Fireside Chalets. Chalets and log cabins located in Pigeon Forge and Gatlinburg, Tennessee area.

31. Gatlinburg. Inspiration comes easy if you know where to look. Reach Higher Ground in Gatlinburg, Tennessee.

32. Great Smoky Mountains-Townsend. Visit Townsend, TN, in the Great Smoky Mountains "The Peaceful Side of the Smokies."

33. Historic Franklin. Historic Franklin, "100 Years" and a few miles south of Nashville, Tennessee.

34. Kingsport. Experience natural scenic beauty and endless outdoor recreation in Kingsport–The King of Getaways.

35. Knoxville Tourism & Sports Corporation. Knoxville is an East Tennessee gem that provides incredible cultural, historical, outdoor and family-friendly experiences.

36. Nashville Music City. Experience the music from where it is inspired, written, recorded and performed–Music City.

37. Pigeon Forge. Pigeon Forge invites you and your family to come experience five miles of fun you'll never forget.

38. Sevierville. The best shopping, golf, new attractions and outdoor activities...Where Smoky Mountain fun begins!

39. Tennessee Department of Tourist Development. Visit Tennessee where the stage is set for your perfect Tennessee story.

40. Tennessee Overhill Heritage Association. Shopping, scenic drives, museums, Cherokee National Forest, a scenic train, all in the Tennessee Overhill!

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WEST VIRGINIA

42. Pocahontas County. Nature's Mountain Playground. Home of Snowshoe Mountain, Cass Scenic Railroad, and National Radio Astronomy Observatory.

MISCELLANEOUS

43. Country Inns and Suites by Carlson. Our complimentary breakfast, high-speed Internet access and team will have you saying, "I love this Country."

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idea notebook

The best mail-order biscuits, a new use for vintage wallpaper, and budget makeover ideas

ENTERTAINING

Thanksgiving Party Tricks

This annual feast can feel like a holiday for everyone except the host. But our savvy strategies deliver major style with minor effort. You can thank us later.

Give centerpieces a new home.

Free up prime dinner-table real estate by moving oversize arrangements to the buffet. And don't bother with elaborate floral fantasies: Just go "shopping" in your backyard for branches of holly, crab apple, or bittersweet berries *(above)*. Then bring in-demand items—butter, gravy, cranberry sauce—to the middle of the table.

PHOTOGRAPH BY ADDIE JUELL/STUDIO D; STYLING BY PAUL LOWE

Written by Katy McColl

ENTERTAINING

Embrace the idea of a kids' table.

To accommodate your youngest guests' abbreviated attention spans (and your desire to linger over dessert), cover the children's dining surface with kraft paper and set out pots of crayons for tic-tac-toe. Bonus: This tablecloth is a cinch to clean up. Stamped birch name cards ensure kids feel as special as grown-ups. (*Quality Park kraft paper, $5.95 per 65-foot roll; amazon.com. Birchwood, $11.06 for four 6″ x 14″ sheets, and alphabet stamps, $48.83; both stampinup.com*)

Avoid dietary dramatics.

Nuts, jalapeños, sausage: Your menu can't please everyone all the time, but you can allow for a caveat emptor. Spare vegetarians, picky eaters, and friends with food allergies the awkwardness of asking you to rattle off ingredients by labeling dishes clearly—we used parchment-paper leaves. *(Cheese leaves, $10.95 for 20; surlatable.com)*

Upgrade the standard placecard.

To create this clever picture ID: Start with a two- to three-inch-tall image of each guest. Photocopy, then use a glue stick to attach a piece of card stock to the back of the copied image. Once the glue's dry, cut out the guest's silhouette with an X-Acto knife. Finally, use a kitchen knife to make a one-inch vertical slit in a pear and slide in the image.

PHOTOGRAPHS BY (FROM TOP) ADDIE JUELL/STUDIO D; LARA ROBBY/STUDIO D (2); STYLING BY PAUL LOWE

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ENTERTAINING

Think outside the circle.

Not all DIY front-door decor requires a foam wreath form. To make this elegant cluster, we selected 8 four- to six-inch pinecones and 8 two-foot-long pieces of silk ribbon. Use a hot-glue gun to adhere the last two inches of each ribbon to the base of a cone. After the glue dries, collect all the ribbon ends and stagger them so that the cones fall at varying lengths. Tie the ribbon ends together in a knot, trim the tips so they are uniform, and slip the knot over a finishing nail.

Don't Bake It—Fake It.

Shave a huge chunk off your to-do list by phoning in the perfect pastries.

Bread Callie's biscuits come in four varieties, but the Cheddar-and-chive flavor really floored us. *($35.90 for two dozen; calliesbiscuits.com)*

Cake With its to-die-for icing, Caroline's Seven-Layer Caramel Cake is so rich that your guests might want just a sliver—luckily, this dessert freezes well. *($45; carolinescakes.com)*

Pie Sweetie-licious won Best in Show at this year's Crisco National Pie Championships, which says something about their flaky crusts. *(Pumpkin and other pies, $17.99 each; sweetie-licious.com)*

Reinvent "game day."

Post dinner, fight the tryptophan sleep urge with a round of old-school parlor pursuits—from charades to A Weekend in the Country, this Old Maid–like card game. *(Cards, $19.95; victoriantradingco.com)*

Teach doggie bags a new trick.

Buy yourself some fridge space by sending guests home with leftovers that look—yep—good enough to eat. These takeout boxes are sold only in bulk, but trust us: You'll find a million uses for such handy containers. (*Boxes, $57.68 for 200; mrtakeoutbags.com; 20 bordered labels, $4.50; papercupdesign.com*)

PHOTOGRAPHS BY (CLOCKWISE FROM TOP LEFT) ADDIE JUELL/STUDIO D (3); LARA ROBBY/STUDIO D; STYLING BY PAUL LOWE

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INSTANT MAKEOVER

Front Door Face-lifts in a Flash!

Give your house curb appeal with these fast fixes.

When Meg and Michael Hall moved to their Connecticut neighborhood, they were disappointed to find that not a single home on the street stood out—including their own. "The houses were sweet, simple, and *plain,*" says Meg. Pricey interior renovations had depleted the couple's already slim budget, so these new kids on the block searched for affordable accessories to create an eye-catching English country style. In a single Sunday afternoon, the Halls removed a storm door, painted the drab portal behind it a bold red, and added refined fixtures to complete the welcoming scene. "Now when I pull up to my house," says Meg, "I'm proud to say I live there."

Light fixtures Though pricey, these jaunty lamps are made of durable commercial-grade aluminum. *($217 each; barnlightelectric.com)*

Street number Why waste time etching glass when you can rub on and peel off a vinyl adhesive? *($40; fastsigns.com for stores)*

Knocker Let this sly brass fox, in an aged verdigris finish, end your hunt for a playful way to greet guests. *($24; anthropologie.com)*

Planters Bright-orange holders add an extra punch of color to the once-stale stoop. *($78 each; chiasso.com)*

Mat Imports Unlimited's coir number resembles Burberry's iconic plaid for a fraction of the cost. *($23.95; at Orchard Nursery of Lafayette, 925-284-4474)*

Stainless An imprinted leather label brings the warmth of saddlery to polished steel. *($74; mailboxworks.com)*

Paint This Heritage Red hue manages to suggest both farm tractors and elegant riding coats. *($56.99 per gallon; benjaminmoore.com for stores)*

Turn the page! Check out more front-door makeover themes. >

PHOTOGRAPHS BY (BEFORE AND AFTER) WENDELL T. WEBBER; (KNOCKER, MAT, STAINLESS) ADDIE JUELL/STUDIO D

Written by Jourdan Crouch

With underground propane tanks, you can get the gas appliances you really want – and curb appeal. The tanks, ranging in size from 120 to 1,000 gallons, can be installed easily underground and last for decades. The only visible sign is a small dome above ground for refilling and servicing. Propane cooktop, furnace, fireplace, and water heater inside, beautiful yard outside. See how an underground propane tank can add to the enjoyment of your home at usepropane.com.

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Plus: Three other standout styles—find the one that

	DOORMAT	KNOCKER	HOUSE NUMBERS
FEMININE FOLK	**Garden motif** Backed with rubber and printed using fade-resistant ink, this sturdy rug holds up to foot traffic and still looks pretty. *($38; chiasso.com)*	**Skeleton key** Unlock the old-world appeal of this cast-iron shape, covered in a rust-resistant finish that'll withstand any storm. *($69; rensup.com)*	**Handcrafted** Artist Lisa Young sketches and finishes these sheet-metal numerals at her Seattle studio. *($16 each; floppingfish.com)*
CLASSIC WITH A TWIST	**Striped** Keep muddy soles in line with Imports Unlimited's symmetrical model, made of handwoven coir. *($38; at Mod Cottage, 302-227-7277)*	**Ring** This style once adorned medieval church doors; hang up your own, in solid brass finished with iron patina. *($40; restorationhardware.com)*	**Vinyl** Even the most fickle decorators will want to commit to these fire-engine red numbers that easily peel off. *($23 for set; wonderfulgraffiti.com)*
UPDATED RUSTIC	**Silhouette** Unica Home's hopping hare invites guests to admire its form—cut extra long for double doors—before heading inside. *($176; unicahome.com)*	**Deer head** Talk about getting bang for your buck! A brass stag all but guarantees a strong design statement. *($48; ironaccents.com)*	**Faux bois** These pewter numerals—cast to resemble vines and sticks of wood—impart fairy-tale romance. *($12.60 each; atlashomewares.com)*

PHOTOGRAPHS BY (GARDEN MOTIF, SILHOUETTE, SKELETON KEY, VINYL, LOCKED) ADDIE JUELL/STUDIO D; (HANDCRAFTED, THE STEAL) KARL JUENGEL/STUDIO D; (SCALLOPED) LARA ROBBY/STUDIO D; (PAINT) BEN GOLDSTEIN/STUDIO D

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LAMP

Scalloped This aluminum fixture—with its gooseneck arm and girlish frilled shade—gets the green light. *($178; barnlightelectric.com)*

Caged A cross between a homey lantern and a utility bulb, Dabmar's aluminum model beckons visitors with its warm glow. *($76; arcadianlighting.com)*

Industrial Not only is this nickel-plated number charming (it reminds us of catching fireflies in a jar), it's also darn cheap. *($22; craftmade.com for stores)*

MAILBOX

The steal We energized this once-black Victorian-era reproduction with forest-colored spray paint. *($17.79; houseofantiquehardware.com)*

Locked The main compartment keeps letters safe, while an open-sided bottom shelf corrals bulky newspapers. *($58; chiasso.com)*

The splurge Like a woodcut—only more weatherproof—this steel pinecone pattern puts a new spin on an old craft. *($175; blinkmanufacturing.com)*

PAINT COLOR

Carolina plum Pale lavender delivers the sweetness of pink—minus the saccharine undertones. *($56.99 per gallon; benjaminmoore.com for stores)*

Chicago blues Turn up the volume on a primary palette with a fresh hit of cornflower. *($56.99 per gallon; benjaminmoore.com for stores)*

Pumpkin spice A bright foil for this theme's natural shades, golden orange winks at hunters' safety vests. *($56.99 per gallon; benjaminmoore.com for stores)*

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SEE PAGE 155 FOR DETAILS

DIY MADE EASY

Show Your Stripes

Painted lines transform humble canvas into a fancy tablecloth with French country flavor.

STEP 1 Wash and tumble dry a natural-colored canvas drop cloth—ours measured six by nine feet *($8.44; hardwareworld.com)*—a few times to soften the fabric. **STEP 2** Lay the cloth flat. Run a strip of ¼-inch grout tape down the middle of the fabric widthwise. Then run two additional pieces of tape on each side of the first, spacing them ¼ inch apart (you'll have five strips total). **STEP 3** Squirt some red fabric paint *($1.89 for two ounces; createforless.com)* onto a paper plate and dab a brush in it, off-loading any extra paint onto a paper towel. Working in short strokes, lightly brush the paint on the cloth between the taped areas to catch the grain of the canvas. **STEP 4** Continue to layer the pigment until it appears as dark as desired. Remove the tape once the paint has dried according to the package instructions. –JENNIFER RIZZO

PHOTOGRAPH BY LARA ROBBY/STUDIO D; PROP STYLING BY PAUL LOWE

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DIY MADE EASY

A Novel Idea

Take a beloved hardcover off the shelf and put it on your shoulder by transforming it into a smart-looking purse. All you'll need, in addition to the book itself, is half a yard of fabric, a $4.99 handle kit, some ribbon, a button—and a free afternoon. For designer Barbara McNamara's step-by-step instructions, turn to page 147. Or just order one of her premade bags *(from $35; exlibrispurses.etsy.com)*.

BARKING UP THE RIGHT WALL

Any blank surface becomes an enchanted forest with this patterned mural made from wallpaper scraps. Using this photo for reference, sketch a basic tree trunk on the back side of a sheet of wallpaper (you may want to practice first on butcher paper). Once you have your desired shape and height, cut out. On the back of another piece of the same wallpaper, again using this photo as a guide, draw branches of various sizes and shapes—including a group of three attached limbs for the treetop. Cut out the branches. Apply the paper trunk, then the branches, to your wall with ready-made paste. While the tree dries, trim remnants of other brightly patterned wallpapers into leaf shapes—you'll need about 60. Paste these to the wall so they appear to be sprouting from the branches. —PAUL LOWE

IF YOU HAVE MONEY

At $2,600, Jon Male's artsy rug costs a bundle.

Inspired by an old Persian rug found in his parents' attic, British artist Jon Male uses vintage kilims to create tongue-in-cheek takes on animal hides *(atelierabigailahern.com)*. More than mere housewares, Male's works have appeared in numerous museums and galleries, including London's V&A Museum of Childhood.

IF YOU HAVE TIME

CL contributing editor Ryan McPhail made this version by sketching, freehand, half a "hide" onto a sheet of butcher paper folded in half. He cut out the paper and unfolded it to reveal a full, symmetrical stencil. After tracing the design onto an affordable rug, McPhail cut it out with utility shears; a carpet binder finished the edges for $65.

Or make your own with Balta's $198 rug *(lowes.com)*.

PHOTOGRAPHS BY (CLOCKWISE FROM CENTER) LARA ROBBY/STUDIO D (2); PHILIP FRIEDMAN/STUDIO D; PROP STYLING BY (TREE) PAUL LOWE

In A Perfect Pairing, There Is No Better Half

Mingle freely with people this holiday season! But when pairing your cheese and crackers, be very selective. Like the robust sesame taste of Sesmark and the award-winning flavor of Cabot cheeses. It's an all natural fit with a truly equal balance of taste and character.

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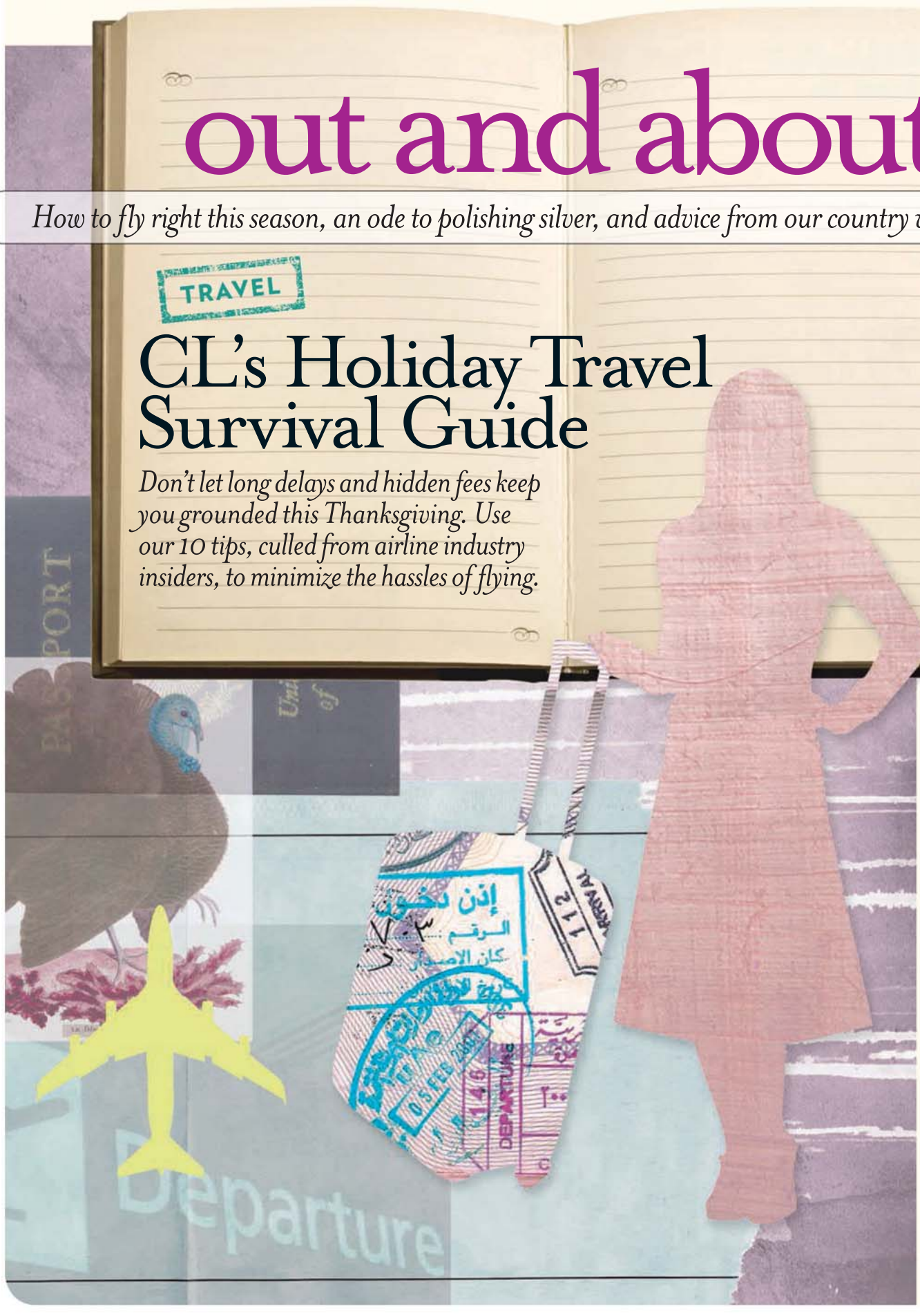
How to fly right this season, an ode to polishing silver, and advice from our country vet

TRAVEL

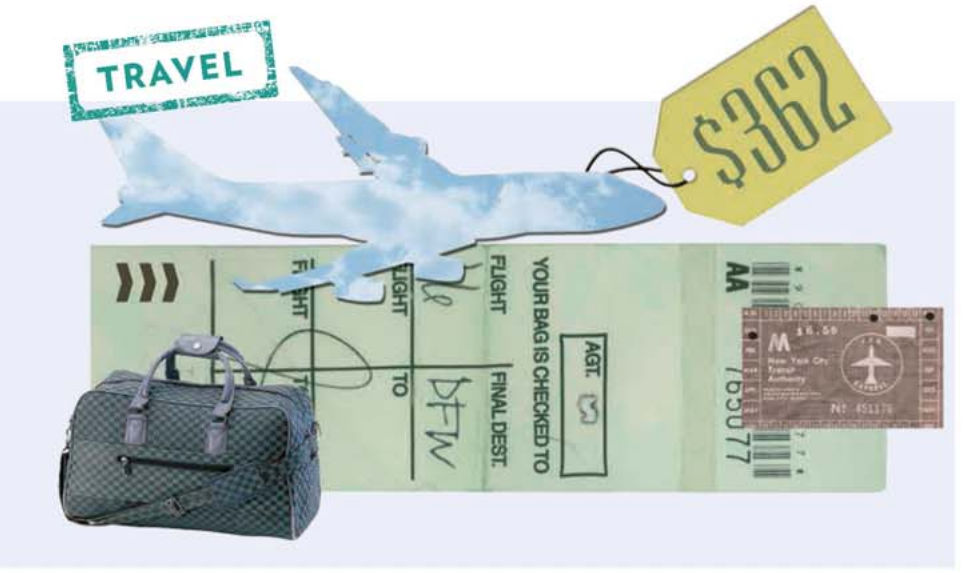
CL's Holiday Travel Survival Guide

Don't let long delays and hidden fees keep you grounded this Thanksgiving. Use our 10 tips, culled from airline industry insiders, to minimize the hassles of flying.



ILLUSTRATIONS BY GREG MORGAN

Written by Joshua David Stein



1. Increase your chances of actually making it to Thanksgiving dinner by booking the first flight of the day.

The earlier your planned departure, the better your chances of getting on a later flight should the first one be delayed, overbooked, or canceled. Delta, for example, has 10 daily nonstop flights from Atlanta to West Palm Beach. Book the first, at 8:25 A.M., and you have nine more opportunities to reach your destination that day. But if the last departure, at 9:55 P.M., is canceled, you'll be stuck in Georgia for the night.

2. Take a direct flight, whenever possible.

Nowadays, one in five planes does not arrive on time. While always frustrating, delays become real problems for connecting travelers who depend on a first flight's prompt arrival in order to make the second leg. Our advice: Fly nonstop to the major airport nearest your destination, then drive the rest of the way. Say you're traveling from Denver to Ventura, California, via Los Angeles International Airport: Instead of taking a connecting flight from LAX to Oxnard Airport (which services Ventura), you'll shave at least an hour off your travel time by hitting the highway—even with the 75-minute drive. And if you were going to rent a car anyway, you could save as much as $100.

3. Find the seat with the most legroom.

Seatexpert.com offers more than 300 annotated aircraft seating charts, making it a snap for travelers to locate the roomiest bulkhead perch or the spot closest to the loo. If you don't know the make of the aircraft you're scheduled to travel aboard, search by flight number.

4. Get as much as 40 percent off—and priority when flying standby.

Join every frequent-flier program—even if you've never flown with the airline—to benefit from special discounts, receive e-mail alerts about cheap flights, and, yes, move to the top of the standby list. While you're at it, sign up for the free loyalty programs of the major car-rental companies, too, as they offer discounts, no-cost upgrades, and faster check-ins. If keeping track of assorted membership numbers and PIN codes seems daunting, consolidate frequent-flier and rental-car loyalty programs online at mileport.com, a free site that monitors all your accounts.

5. Follow these two steps to score the cheapest fare.

Step one: Browse a third-party consolidation site, such as bing.com, expedia.com, or travelocity.com, to determine which airline offers the best price for your trip. Step two: Go directly to that airline's site to purchase the ticket. Carriers now frequently offer better prices online than outside providers do—in fact, if you can find a lower-priced ticket for a Continental, Delta, Northwest, or United flight on a site other than the airline's own, the airline will give you a $100 voucher, plus the difference in fare. If you need to fly tomorrow, find the best deals at kayak.com and lastminute.com. No matter what, never reserve by phone, because most airlines charge fees as high as $25 for the privilege.

6. Traveling with a dog? Here's how to save $112 or more.

AirTran offers the cheapest domestic pet fares: $69 each way for a small dog traveling in a carrier that will fit under your seat. Continental and United charge $125 each way for in-cabin pooches, while Delta, JetBlue, Northwest, US Airways, and Virgin all ask a slightly more reasonable $100. Pups flying cargo cost more, with fares running as high as $689 each way, depending on the animal's size. Pet carry-on weight limits vary and space is limited, so always reserve early. For more info, visit bringfido.com, which lists each airline's pet policies and prices.

7. Pocket up to $40 in luggage fees.

JetBlue and Southwest are the only major domestic airlines that don't charge travelers $15 to $20 each way for their first checked bag. On other

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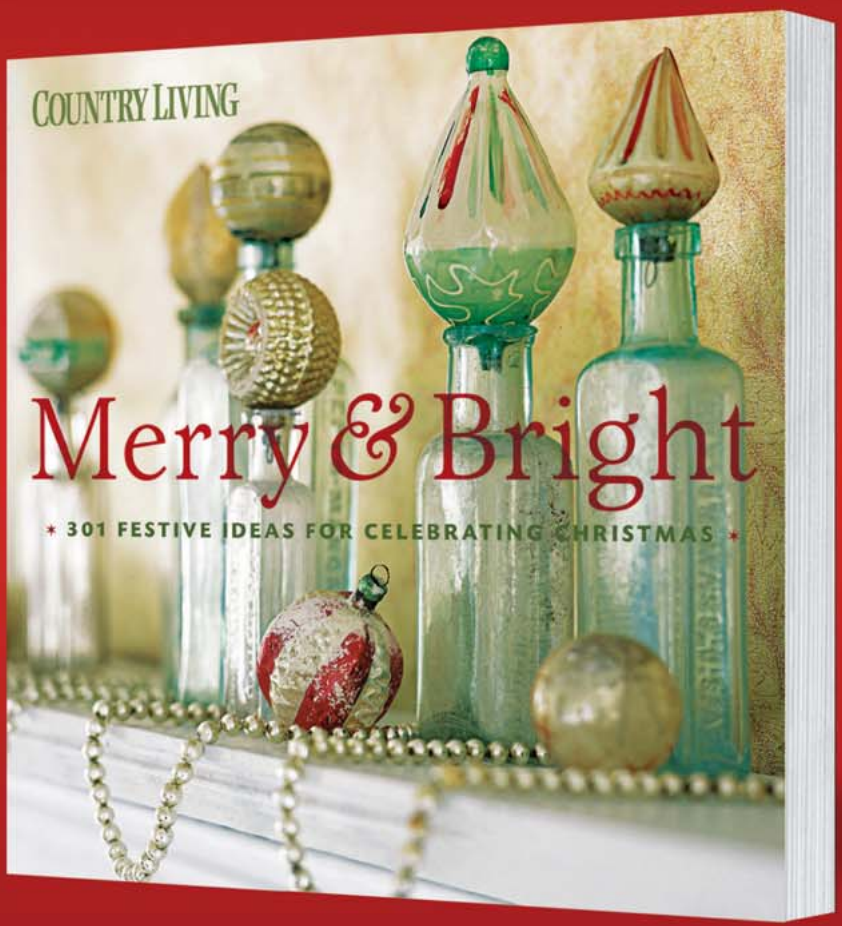

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airlines, pay for only one piece of luggage by sharing a bag with your spouse or travel companion. Either way, be sure to keep the bag's total weight below 50 pounds to avoid overweight luggage charges, which can range from $49 to $175. And, lastly, to save an additional $5, pay baggage fees ahead of time online, when you print out the boarding pass for your flight.

8. Act fast when flight problems occur.

Gone are the days of airlines actively assisting waylaid passengers. If your flight ends up canceled or delayed, get in line to speak with an airline representative, but don't just stand there: Use your cell phone to call the carrier's toll-free number—odds are the person on the phone can help you secure another flight quicker than a gate agent who's being inundated by dozens of cranky passengers. And know your rights:

- The airline will rebook you when a flight has been canceled—it just might not be for the same day.
- In the event that the airline sells too many seats and you get bumped, you're entitled to the cost of your one-way fare, up to $400, according to the Department of Transportation, provided the carrier can't book you on a flight scheduled to touch down within one hour of your original arrival time.
- When you're delayed due to a snafu caused by the airline, like a mechanical difficulty, check the departures board to see if any other outbound flights will reach your destination faster. While most airlines won't voluntarily offer assistance, they frequently will try to accommodate passengers on another of their own flights (or, occasionally, on a competitor's) when asked to do so. If bad weather causes the holdup, chances are it's affecting every other flight as well—so you just have to sit tight. And while we're not against trying to obtain meal and hotel vouchers, alas, they seem to be a thing of the past.

9. Book long-term parking early.

Secure a spot in advance at airportparkingreservations.com or airportdiscountparking.com when departing from a major hub, where lots tend to fill to capacity during the holidays. Both companies deliver savings on published airport prices and provide free shuttle service from the car lots to all terminals.

10. Make layovers and delays more bearable with a good meal.

Here, six airport restaurants that garner high marks from pilots and flight attendants.

BOSTON At Logan Airport, Legal Sea Foods serves up flaky crab cakes, fresh oysters, and strong gimlets; 617-568-2800.

CHARLOTTE Try the pulled pork, beef brisket, and hush puppies from Brookwood Farms BBQ at North Carolina's Douglas International Airport; 704-359-4440.

CHICAGO Since 2001, pilots with layovers at Midway Airport have made a beeline for the roast beef–and-provolone subs at Potbelly Sandwich Works; 773-582-1234.

MINNEAPOLIS–ST. PAUL French Meadow Bakery at the Minneapolis–St. Paul Airport makes salad niçoise, veggie wraps, even butternut-squash ravioli; 612-355-4695.

SAN FRANCISCO One of the Bay Area's most lauded sushi dens, Ebisu Sushi now offers yellowtail tuna, wild salmon, and udon noodles at San Francisco International Airport; 650-588-2549.

WASHINGTON, D.C. At Five Guys Burgers and Fries in Dulles and Ronald Reagan National Airports, the spicy Cajun fries and all-beef patties blanketed in American cheese get raves; 703-661-8787 or 703-417-1990.

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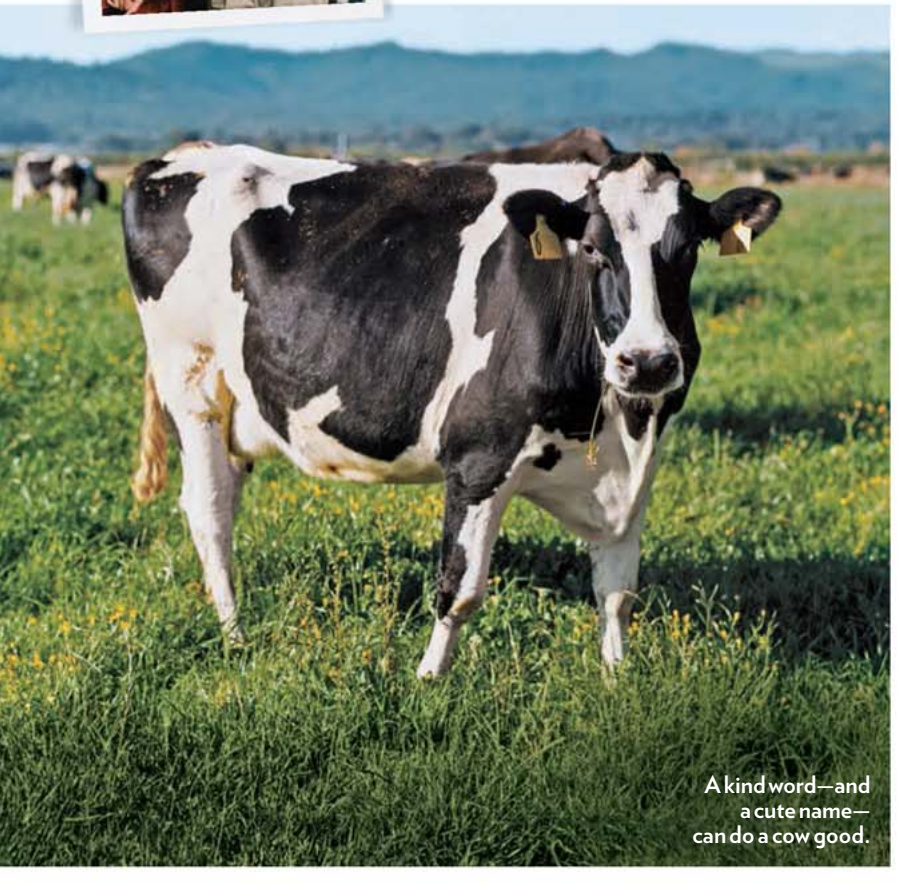
PETS

Ask a Country Vet

Will my cow produce more milk if I name her? Is it safe to let a parakeet fly free in the house? And do chinchillas get lonely if you adopt just one? **DR. ROB SHARP** *of Hillsboro, Ohio, has answers.*



A kind word—and a cute name—can do a cow good.

Q *I read that naming my Holstein can boost her milk production. Is this really possible?* —*T.W., Billings, Montana*

A Are you telling me that you own a cow and haven't named her? Poor Elsie or Mavis or whichever moniker you choose. The information you read is udderly true. A study conducted by researchers at Newcastle University in England confirmed what dairy farmers have long understood—contented cows produce more milk. The British scientists concluded that bovines who were given names, spoken to affectionately, and treated with kindness, produced as much as 68 more gallons of milk annually than animals who hadn't been socialized to humans. According to the study's author, stressed-out cows release too much of the hormone cortisol, which in turn inhibits lactation.

Naming also helps in other, smaller ways. Every cow that I've ever treated, whether a barnyard pet or a member of a large herd, was called something. The names weren't always creative (Blackie or Number 617), but they did make tasks like recording milking performance, breeding dates, and vaccinations a whole lot easier. It's also nice to be able to say, "Stand still, Mary," when you're trying to milk the animal. I think President Taft would have agreed. During his tenure in the capital, he kept a dairy cow on the White House lawn. She provided milk for the first family—and answered to the name Pauline Wayne.

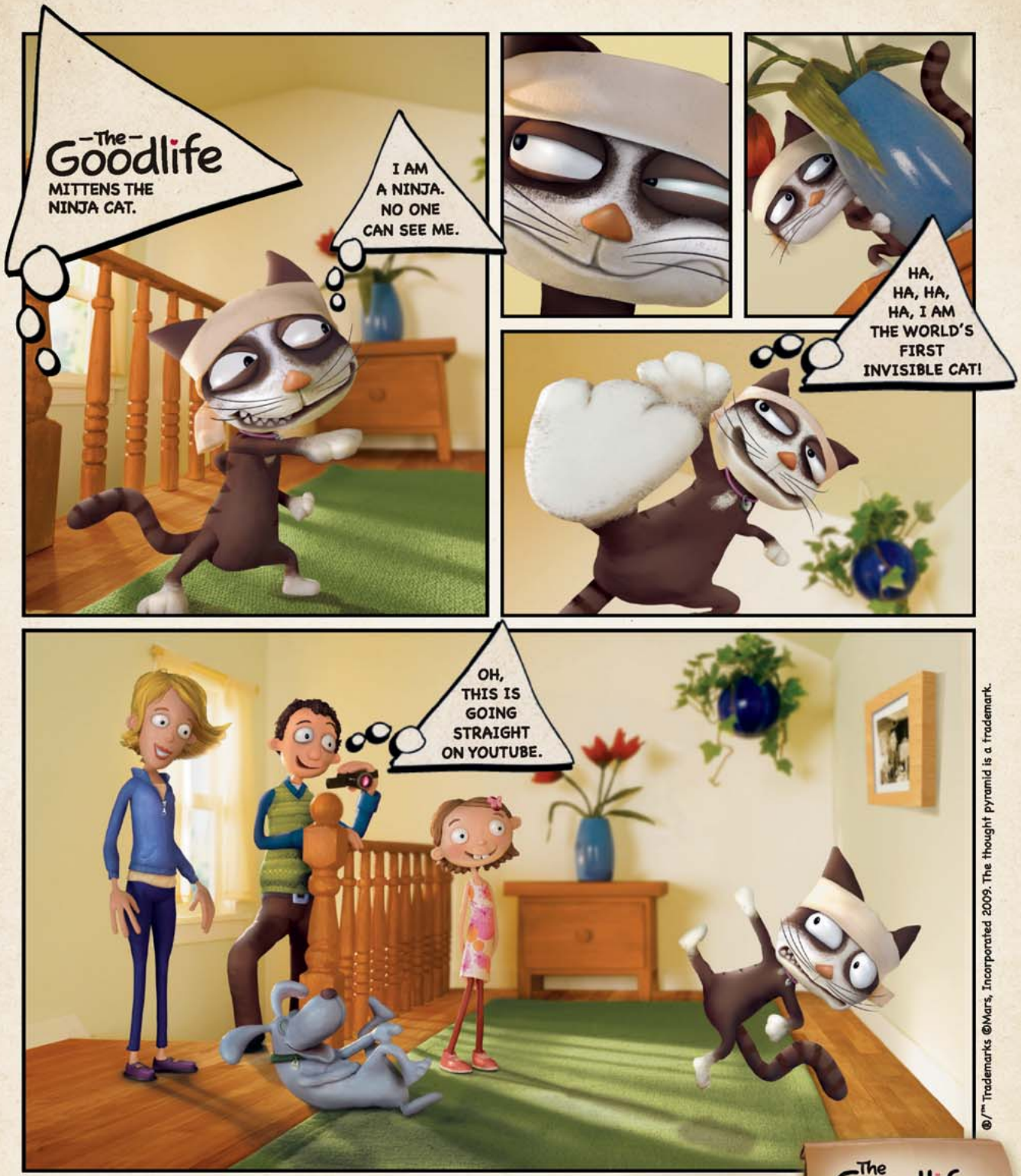
Q **My girlfriend told me that my parakeet, Jilly, should be let out of her cage to fly around each day. I don't want to deprive her of exercise, but I'm worried she'll escape. What should I do?**

—J.C., Madison, Wisconsin

Don't be surprised if Tweetie won't come when called.

A Allowing Jilly to fly around your house sounds like trouble to me. Remember, once she's out of the

PHOTOGRAPHS BY (COW) JUSTIN BERNHAUT; (PARAKEET) ALAMY



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PETS

cage, so are her droppings, which can land in hard-to-clean places—atop a refrigerator, say, or a tall bookcase. More important, though, too much freedom can be dangerous for birds. They burn calories quickly and need to eat frequently, but rarely come when called. I've participated in avian search-and-rescue missions in my office, and they're never fun: A frantic parakeet can collapse from exhaustion, or, if not caught within 24 to 48 hours, develop hypoglycemia due to a lack of food and water. Plus, both of you could sustain injuries in the process.

While it's not uncommon to see a parakeet outside its cage (sitting on an owner's finger, for instance), such behavior usually indicates that the bird was adopted as a hatchling and is truly accustomed to being held by humans, or that its flight feathers have been clipped, rendering it temporarily flightless.

In any case, there's no reason to feel guilty about Jilly's confinement. Most parakeets live long, healthy lives inside a cage, provided it's big enough to allow them to fly from perch to perch and flap their wings for exercise.

Q I've heard that chinchillas make good pets, but also that they tend to get lonely. Should I consider buying two?
—C.L., Ormond Beach, Florida

A Loneliness has never been a problem for Yoshi, my pet chinchilla. By and large, these supersoft creatures get along well without a companion—assuming you're willing to serve as the animal's family. When I bought Yoshi, the breeder said that if I wanted a pair, purchasing young chinchillas of the same sex (litter mates preferably) was ideal, as the chins would likely bond and reside peacefully in a single cage. Plus, there would be no chance of an unwanted pregnancy. Although I personally believe the little guys make terrific pets, especially for folks with animal allergies (they

A human friend can provide all the companionship a furry chinchilla needs.

PHOTOGRAPHS BY GETTY (2)

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don't produce dander), these rodents don't appeal to everyone. They can be jumpy and too nimble for small hands to control. And while affectionate, these diminutive fur balls aren't as cuddly as kittens or guinea pigs. Chins warrant a fair amount of extra maintenance, too. Because they have a lot of lanolin in their fur, the animals need to "bathe" every couple of days in a special dust that penetrates their coat down to the skin and absorbs oil and dirt. Such dust baths can prove messy since the pets roll around in the powder and throw it everywhere. Because these rodents have sensitive stomachs, they must also adhere to a strict diet of special grass hay and chinchilla pellets. Other than that, just remember they're basically nocturnal and will require a large cage outfitted with chew toys to keep them entertained at night. Whether you buy a single animal or a pair, you should consider that chinchillas live much longer than most rodents and could be a part of your family for 10 to 15 years.

Q My Labrador retriever barks and kicks his legs while he sleeps. Is he having nightmares?

—M.W., Oxford, Mississippi

A Most experts agree that dogs do dream, but we have no idea what, exactly, they dream about. We can only assume that canines, like humans, experience the good with the bad. In other words, the sounds and movements your pet exhibits could be signs of nightmares—or merely his efforts to catch a frisbee in some subconscious dog park. It sounds as if your Lab sleeps pretty soundly, so I'd say the barking and paddling are perfectly normal. He's probably just having fun chasing the neighborhood cat down the street in his dreams.

Your dreamy pup may be chasing sheep, not counting 'em.

Veterinarian ***Rob Sharp,*** *author of* No Dogs in Heaven? *(Running Press), would love to answer your pet questions. Drop him a line at countryliving@hearst.com.*

THE JOY OF...

Polishing Silver

A reluctant housekeeper by nature, journalist **SUSAN ORLEAN** *has nevertheless taken a shine to the process of transforming tarnished sterling.*

It usually starts with one dark spot—a speck of food carbonized onto the tine of a fork, or a splash of water in the hollow of a spoon that has settled in, turned black, evaporated. I'll be rushing through my kitchen chores when the murky smudge catches my eye, and time stops. I dig around for my pot of polish and a tattered rag, and, an hour later, I glance up, startled to find myself surrounded by a pile of gleaming silverware—amazed that I've almost magically changed such dark and dim objects into something beautiful that seems lit from within.

I would not expect myself to be a silver polisher, let alone an avid one, a dreamer up to my elbows in pink Hagerty silver paste, surrounded by footed compotes and Revere bowls and purse mirrors and picture frames. For the most part, I am a capable but grudging housekeeper, hasty in my dusting, cursory in my vacuuming. I have never owned a shirt that I wouldn't wear straight out of the dryer, the button placket curled up like a dried leaf.

Up until a couple years ago, the few pieces of silver I owned were washed in summary fashion. If they tarnished, so be it. When a small silver bowl, a fine wedding gift, turned too coppery black to use as a candy dish, I accepted its transformation and recruited it as a plant saucer. While I appreciated the shine of a buffed sterling serving spoon, I was busy and impatient and needed to be economical with my time; better to write another story or lace up my sneakers and run another mile

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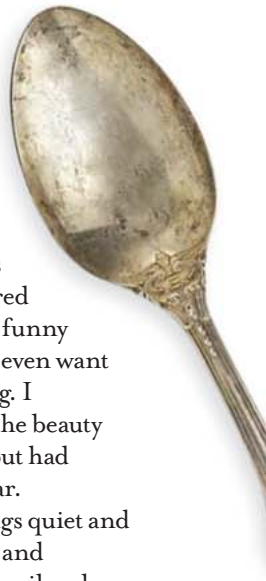
THE JOY OF...

than to scrub away one little dark line.

But then my grandmother died, and I found myself the owner of an enormous wooden chest containing more than 100 pieces of sterling silver flatware. My grandparents received the silver as a wedding gift when they married in Hungary in 1920, and lugged it with them when they immigrated to Mexico seven years later. In 1935, when they moved from Mexico to Ohio, they packed it all up yet again. Miraculously, the set remained intact when I inherited it, all the knives and forks tucked into slots in the padded drawers, shining against the dark-brown cloth. Some of the silverware was exquisitely simple; other pieces were embellished with a fine pattern, almost like herringbone, etched along the edge. I found no identifying marks other than a tiny silver stamp on the blade of the knives and the name of the shop, Jozsef A. Silber, printed on the chest's lining. Fascinated, I spent many days lifting each item out and examining it, trying to imagine my grandparents setting their dining table with short, broad fish forks and delicate sherbet shovels, squat salt cellars and two-tined pickle spears. At last, I could picture my grandma and grandpa and the lost world they had been part of: Eastern Europe in the early 1920s, before the horror of war wiped away a life in which dinner was served on bone china with silver flatware.

I was now the steward of this precious heirloom, and I became awed by its beauty and by how many miles it traveled. Almost in spite of myself, I picked up a spoon and started polishing. At first, I did everything wrong, barehanded, clumsily, but still, the pieces yielded to me, sloughing off their cloud of tarnish and then lighting up with that soft, buttery shimmer that good silver possesses. I got lost in the process, not noticing as the minutes passed by, finding the tedium of rubbing the metal soothing and hypnotic, and the magic of seeing each item come to life irresistible. It was just me, my rag, and the aroma of polish hanging in the air—a pile of shiny silver to my right, a mound of tarnished flatware to the left. If I had walked in on the scene, I would never have recognized myself, bent over the sink, humming quietly, whiling away the day.

One of my chief complaints about housework, especially in my youth, was that it seemed at best a Sisyphean task: Why make your bed at all, when you're only going to sleep in it again in a few hours? The same can most certainly be said for silver polishing, of course, but somehow the repetitiveness of the task



doesn't bother me. I've come to love the feel of a weighty silver fork or knife in my hand, and the fact that the polishing doesn't make it look harsh and fresh-bought bright, but rather like a treasure found in a sealed box—old but cherished, fussed over, preserved. After buffing my grandmother's silver clean for the first time, I hesitated before I set aside my polish, and then retrieved the bowl I'd so neglected from under the coleus plant on my windowsill. Within just a few minutes of rubbing, the years disappeared and the little bowl emerged, once again a precious new present, as if I'd polished away time itself.

And thus I became a silver polisher. I fell in love with silver and with the chance to see it change, so I began collecting blackened platters and dessert forks at yard sales and flea markets, some so dark they were unrecognizable. While I swabbed them with polish, I wondered what they looked like when first acquired. Was this spotty, nearly ruined candelabra a wedding gift, maybe, ignored and then discarded along with the marriage? Did this sterling tray get forgotten on a shelf after some glamorous party? Or was it simply usurped by a stainless steel version that required less maintenance? The funny thing is, I didn't always even want the piece I was polishing. I simply loved restoring the beauty that I knew was there, but had been lost to age and wear.

> "I would not expect myself to be a silver polisher, let alone an avid one, a dreamer up to my elbows in pink silver paste."

In the way of all things quiet and repetitive with a simple and satisfying end, polishing silver has, for me, become a sort of tonic to the noisiness and frenzy of everyday life. Now I look forward to this mundane chore, performed alone in my kitchen. It's my private meditation on time and tide, a chance to peel away the moments, to see what has come and gone, measured out in the shine of a spoon.

A staff writer at The New Yorker, *as well as the author of* The Orchid Thief, ***Susan Orlean*** *lives in upstate New York with her husband, son, dog, and seven chickens.*

Pre-Holiday Meals

Family and friends will soon fill your home in preparation for holiday gatherings. While that means a lot of good, quality time together, it also means more meals to plan. Here are a couple flavorful choices sure to spice up your family's pre-holiday meals–without greatly increasing your to-do list or budget.

Johnsonville Italian Sausage & Pepper Skillet

INGREDIENTS

- 1 pkg. (19.76 oz.) Johnsonville® Italian Mild Sausage Links, cooked and bias-sliced
- 1 small red pepper, julienne stripped
- 1 small green pepper, julienne stripped
- 1 small yellow pepper, julienne stripped
- 1 small onion, julienne stripped
- 2 Tbsp. Olive oil
- 2 cloves garlic, crushed
- ½ tsp. ground basil
- 1 (14.5 oz.) can of Italian diced tomatoes
- Salt and pepper to taste

DIRECTIONS

Cook one package of **Johnsonville Italian Sausage** according to package directions. Bias-slice and keep warm. Julienne strip peppers and onion and set aside. In a large pan add olive oil and garlic and sauté for about 30 seconds. Add vegetables to oil and garlic and sauté an additional 5 minutes or until crisp tender. Add tomatoes and sliced Italian Sausage and heat through, seasoning to taste with salt and pepper. *Serving suggestion: For a spicier dish, add 1 tsp. Mrs. Dash Extra Spicy seasoning.*

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Johnsonville Sunrise Casserole

INGREDIENTS

- 2 pkgs. (12 oz. each) Johnsonville® Breakfast Sausage Links
- 9 eggs
- 3 cups milk
- 1 ½ tsp. ground mustard
- 1 tsp. salt
- ½ tsp. pepper
- 2 pkgs. (20 oz. each) refrigerated shredded hash browns
- 2 cups (8 oz.) shredded cheddar cheese
- ½ cup diced sweet red pepper
- ⅓ cup thinly sliced green onions
- 2 cups salsa or picante sauce, optional

DIRECTIONS

Place sausage on a 15 x 10 x 1 inch baking pan. Bake at 375°F for 15-20 minutes or until sausage is no longer pink, turning once; drain and slice into ¼ inch coins. In a large bowl, combine the eggs, milk, mustard, salt and pepper. Add the hash browns, sausage, cheese, sweet red pepper and green onions; mix well. Pour into a greased 13 x 9 x 2 inch baking dish. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350°F for 65-70 minutes, or until set and golden brown. Let stand 10 minutes before serving. Serve with salsa or picante sauce if desired.

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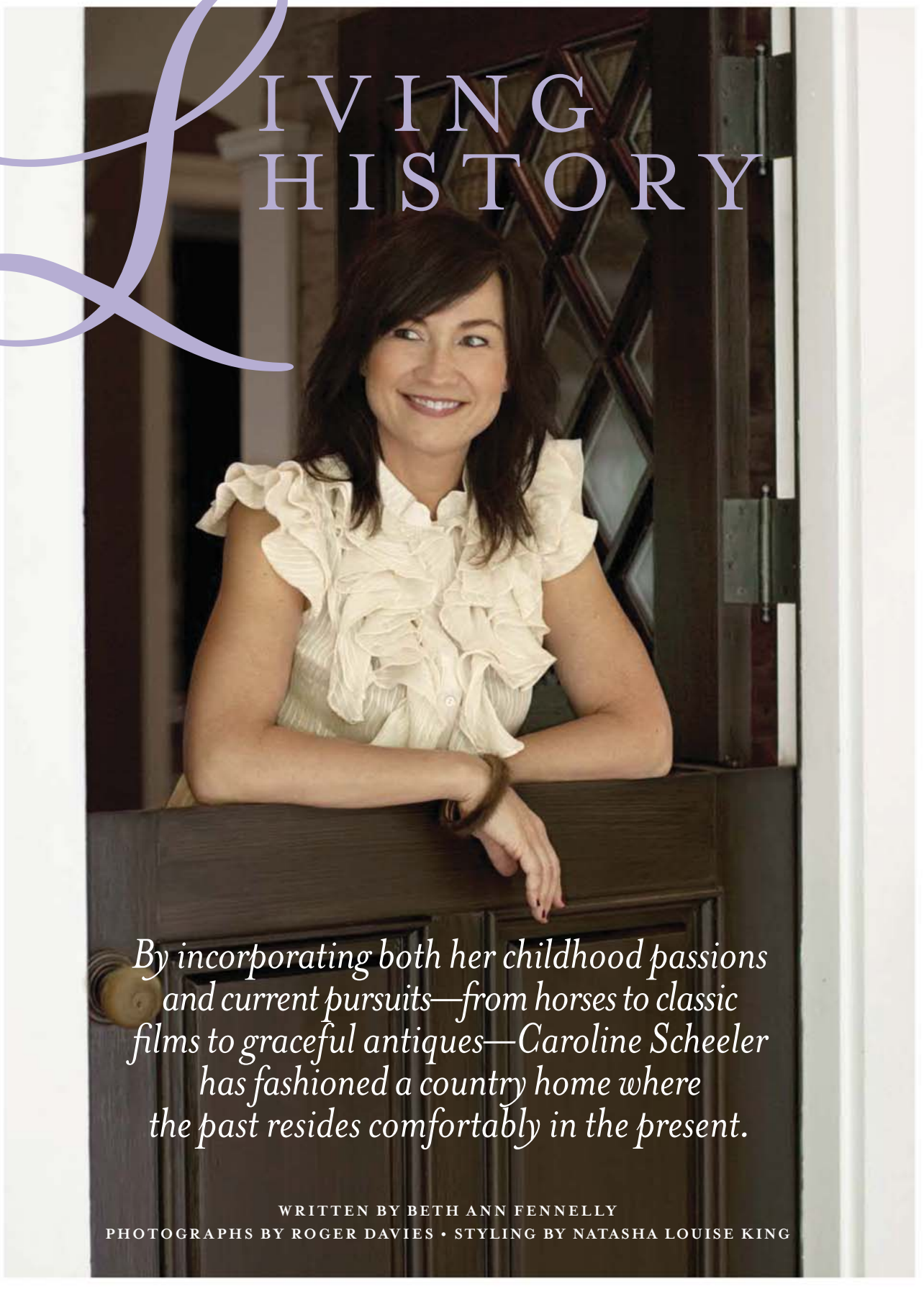
"Fallen leaves lying on the grass in the November sun bring more happiness than the daffodils."
—Cyril Connolly
PHOTOGRAPH BY AIMÉE HERRING

Casual eclecticism rules in the kitchen's dining nook, furnished with a reclaimed-oak table, a Belgian sofa from the early 1900s, reproduction caned chairs, and a vintage footstool upholstered with an antique carpet. *Opposite:* Caroline Scheeler looks out her Dutch door onto an expanse of prairie land, including horse-riding paths.

LIVING HISTORY



By incorporating both her childhood passions and current pursuits—from horses to classic films to graceful antiques—Caroline Scheeler has fashioned a country home where the past resides comfortably in the present.

WRITTEN BY BETH ANN FENNELLY
PHOTOGRAPHS BY ROGER DAVIES • STYLING BY NATASHA LOUISE KING

LIKE MANY girls, Caroline Scheeler loved horses as a child. But unlike most, she never completely outgrew her pony phase. Even as a graduate student at Chicago's School of the Art Institute, Scheeler would rise before dawn and drive 40 miles west to the Illinois town of Wayne, a center of horse breeding in the 19th century that still boasts picturesque equestrian paths. Sometimes the interior architecture major brought her then-boyfriend (now husband), artist Joe Vajarsky. On one such trip in 1996, Scheeler asked him to stop the car so she could admire a small Colonial Cape Cod. "Look," she sighed. "That's the kind of house no one ever moves out of."

So imagine the couple's surprise the next weekend when the place wore a FOR SALE sign. Scheeler called the real-estate agent and announced, "We have to buy this house." And they did, fulfilling a longtime dream of owning a country cottage like that in one of Scheeler's favorite movies, *Mrs. Miniver.* She'd seen the 1942 film a dozen times, and during each viewing had the same thought: "I want to live there." Now, in a way, she does.

Scheeler modeled the decor of her own 1940s house to summon the fictional home's coziness, with "paneling, Dutch doors, and rich textiles." Add in the surrounding acre of prairie land, and you have a rural family idyll. The couple's children, Owen, 10, and Stella, 7, share their mother's passion for horses, and weekends are filled with group rides that make them feel as if "the city were light-years away."

Actually, it's an hour, and Mondays find Scheeler commuting to the job that gratifies her "city mouse" side. She's worked at the Chicago design emporium Jayson Home & Garden for 16 years, rising up the ranks. As head buyer for this celebrated shop, Scheeler travels the globe in search of vintage and contemporary furnishings—but she laughs at the notion that such trips are glamorous. More often, she's in a slushy Belgian flea market at 4:30 A.M., pawing through bins with a flashlight. But then she spots, say, a rare piece of silver or a magnificent rack of elk antlers on a dusty shelf.

"I use my imagination to remove the item from its context," says Scheeler, "and I ask myself, 'Would anyone else see what I see in it?'" If the answer's yes, it's purchased for the store…usually. Those aforementioned elk antlers are one of the rare articles Scheeler's allowed herself to buy for her own house. "If I took home everything I loved," she says, "I'd take home everything."

The pieces she does take home have a unifying theme: visually captivating but not too fussy. "We're not coaster people," she says. "Nothing we have is that precious, and there's mud in our mudroom."

Nonetheless, this mudroom provides a charming introduction to

Top row, from left: A reproduction of an old horse photo, from the Los Angeles store Natural Curiosities, hangs above a bucket of firewood in the family room. Nearby, a carefully curated scene includes a claw-foot from an old bathtub and weathered leather cases—all found at Belgian flea markets—along with a vintage Italian sunburst mirror. Scheeler and her daughter, Stella, curl up on the back porch with *Alice in Wonderland. Bottom row, from left:* Stella and her older brother, Owen, relax on a Chesterfield sofa from Jayson Home & Garden, while a pair of bird prints from Natural Curiosities look on. Scheeler calls the master bathroom's color—Behr's Pensive Sky—"the most perfect light blue ever." A secretary that belonged to Scheeler's great-grandmother serves as a bar in the living room.

DOMESTIC ART

Steal this idea!

Who says art always has to hang *above* a chair rail? These framed prize ribbons create more of a surprise below, on the wainscoting.

"We're not coaster people. Nothing we have is that precious, and there's **MUD IN OUR MUDROOM.***"*

the house. Scheeler designed the space to evoke an old English tack room, with brick floors and dark-gray walls. Riding boots stand under a display of polo balls, a photo of Scheeler's grandfather's high school football team, boot pulls from a Paris flea market, and a deer jawbone found on a hike. The scene invites guests to lean in and admire the antique keys or examine the silky equestrian ribbons. "It feels good to have stuff around that you grew up with, got on special trips, or made," Scheeler says.

WHAT SHE grew up with has certainly influenced Scheeler's own eclectic style. Her architect father worked on both Chicago's Sears Tower and John Hancock Center, and favored white walls and modern furniture. Meanwhile, her mother possesses what Scheeler calls a "gypsy aesthetic," layering history-rich antiques, vivid textiles, and ethnic artifacts. Though her parents' design personalities seem more than a little contradictory, they've served Scheeler well in creating spaces that are elegant but not chilly, intimate yet far from cluttered.

Take the kitchen, with its steely-gray walls and clean-white hutch—evidence, perhaps, of her father's aesthetic. But he wouldn't have added the warm wooden table, or paired its exuberant curves with an elaborately carved sofa that lures Stella and Owen "to hang out and do homework while I cook," says Scheeler.

Left, from top: In the master bedroom, a gilded Italian headboard mingles with a zebra-printed cowhide rug, a white garden stool, and a mirror-topped nightstand by Oly. For the stairs leading to the second floor, Scheeler had an antique Turkish rug customized into a runner. *Opposite:* The mudroom highlights equestrian gear—riding hats, a hunting horn, Scheeler's own show ribbons—as well as a photo of Scheeler's grandfather with his high school football team.

"It feels good to have stuff around that you **GREW UP WITH,** *got on special trips, or made."*

In the master bedroom, cool blue walls lend a serene, spa-like feel, but Scheeler added visual punch with an ornate Italian headboard, a zebra-stenciled cowhide rug, an angora throw from Turkey, and a wooden Buddha statue. "I might lack a sense of adventure in terms of color," she muses of her style, "but I make up for it by using contrasting materials."

THE BEDROOM was added in 2006, after Owen and Stella arrived and the couple discovered their "1,500-square-foot cottage didn't feel so huge anymore." They also created an open family room that felt like a "big box" until Scheeler identified the very high, very white ceiling as the problem. She remembered seeing weathered wood on ceilings in France, so she asked her husband to install wood salvaged from a nearby Amish barn.

"It took a little begging," she says, "but Joe is a good sport about my passions." The barn wood adds warmth, texture, and a nod to the area's equestrian history. The light-filled space also offers an airy counterpoint to the living room's dark-brown walls and oversize bird art. This is where adults gather at parties, mixing drinks at a bar that was once Scheeler's great-grandmother's secretary. "I love the secretary because it was hers," Scheeler says, "but since people rarely write letters, I repurposed it, instead of preserving the piece as an anachronism."

It's a practical viewpoint that inspires her design philosophy: Bring your venerable passions—a love of horses, a favorite movie, cherished heirlooms—into the present. After all, a home rich with the things that made us who we are will be full of comfort far into the future.

The author of several poetry books, including Unmentionables *(W.W. Norton), Illinois native* ***Beth Ann Fennelly*** *teaches English at the University of Mississippi.*

Above: Scheeler's grandmother once owned this elaborately detailed French mirror, which hangs on pine paneling taken from a local horse stable. *Right:* Although most experts caution against using marble countertops in a kitchen, because they easily scratch, Scheeler chose the material to get that exact worn-in look. "There's a romance about history," she says. Ralph Lauren's Mercer paint highlights the gray veins of the marble, and a flea market chandelier warms up the space.

SEE SHOP GUIDE, page 148, to re-create the look of Scheeler's dining area using some of her favorite sources.

Steal
this idea!
Storing essentials—like olive oil, salt, and pepper—on a pretty tray makes for an instant vignette you can take right to the table.

A Southern Thanksgiving

In their hometown of Charleston, South Carolina, cookbook authors (and brothers) Matt and Ted Lee serve up an annual holiday dinner that remains true to tradition while putting a fresh spin on turkey, all the classic sides, even sweet-potato pie.

photographs by DANA GALLAGHER • *prop styling by* HEATHER CHONTOS
food styling by JAMIE KIMM

A rub of butter, kosher salt, and Spanish paprika gives the main attraction a hint of smokiness—and its gorgeous dark-russet hue.

One of our clearest Thanksgiving memories involves, oddly enough, a French dessert: *mont blanc aux marrons,* a fluffy mountain of pureed chestnuts smothered in whipped cream. The year was 1984, and we were barely teenagers, more interested in BMX bikes than fancy dinner parties.

That morning, we awoke to the smell of roasting chestnuts—many, many chestnuts, reluctant to shed their skins. Hours later, our thumbs calloused from peeling the tough husks for our mom, the *mont blanc* looked as monumental as a wedding cake. And when we presented the billowy confection at supper, applause erupted, and the swooning compliments of our elders made the tedious work seem inconsequential.

Perhaps it's little surprise, then, that we grew up to be passionate about food, making our living writing cookbooks and running a mail-order company that sells Southern staples like boiled peanuts and stone-ground grits. Two decades after that first dessert, we still long for the thrill of having our guests appreciate a dish well done. For years, even as we stuck to a conventional Thanksgiving menu (turkey, trimmings, dessert), we slaved over ambitious first courses. There was the year of the monkfish liver, and the very humid holiday marked by lobster ravioli, when the fresh pasta stuck to everything. By the time our ravenous group finally sat down to eat, we were often too exhausted to be good company.

But as we've grown more confident, the meal has become more straightforward. We've learned that burying ourselves in a three-day cooking marathon—and burying the food beneath fussy presentation—isn't in the spirit of the celebration, or how we want to spend precious time with family and friends. Now we prepare easy yet sophisticated recipes that allow clean, natural flavors to shine. Our lemon-glazed sweet potatoes, for instance, feature zesty citrus juice and a simple brown-sugar glaze, not marshmallows and pineapples. And instead of sautéing Brussels sprouts in loads of oil, we quickly steam them before making a vibrant, tangy slaw. To keep things simpler still, we use baking dishes pretty enough to go from oven to table and we serve dinner family-style, which feels much more festive—and easier on the hosts.

Though the menu and the guests may have changed over time, one element of our holiday remains the same: We begin by holding hands and savoring a moment of silence, remembering all that we're thankful for and the loved ones we wish were still here to celebrate with us. Then we say, "Happy Thanksgiving," lift our forks, and prepare to feast.

Written by **MATT LEE**
and
TED LEE

Matt *(left)* and Ted Lee's newest cookbook, ***The Lee Bros. Simple Fresh Southern***, hits stores this month.

In Low Country Pousse-Rapières, sparkling white wine gets kissed with a touch of brandied plum syrup.

The Lee Bros. Thanksgiving Menu

Cocktail & Appetizer LOW COUNTRY POUSSE-RAPIÈRE with BRANDIED PLUMS*• BUTTERMILK FRESH CHEESE* with SPICED FIGS, PICKLED FENNEL, and PISTACHIO CRUST

Main Course & Side Dishes SMOKED-PAPRIKA-RUBBED TURKEY with MADEIRA and SHALLOT GRAVY • LEMON-GLAZED SWEET POTATOES* • CORN BREAD and SAUSAGE STUFFING • PIMENTO-CHEESE POTATO GRATIN* • COLD BRUSSELS SPROUT SLAW with TOASTED BENNE SEEDS • CRANBERRY-GINGER SAUCE

Dessert SWEET-POTATO PIE with BUTTERMILK ICE CREAM

* ADAPTED FROM *THE LEE BROS. SIMPLE FRESH SOUTHERN* ($35; CLARKSON POTTER). **FOR THE RECIPES, SEE PAGE 140.**

If you can boil water, you're skilled enough to make this elegant buttermilk cheese from scratch.

To transform humble, homemade cheese into a celebration-worthy first course, the Lees serve it with a trio of full-flavored toppings, including spiced figs, pickled fennel, and chopped pistachios.

"Serving the meal family-style allows us to enjoy the time we have together—and focus on our guests."

While Matt Lee carves the turkey, his brother, Ted, and their guests *(clockwise from left)*—Rachel Fleury; Angela Fleury; Jason Groseclose; Matt's wife, Gia Papini Lee; and Susan Sanders—start passing the sides.

Crushed chile flakes and roasted red peppers contribute spicy punch to this creamy potato gratin, inspired by pimento cheese—often called Southern pâté.

FOR THE RECIPES, SEE PAGE 140.

At the Lee brothers' holiday feast, roast turkey with Madeira and shallot gravy shares a plate with corn bread and sausage stuffing, Brussels sprout slaw, lemon-glazed sweet potatoes, and a gingery cranberry sauce.

Gia Papini Lee (with her husband, Matt) samples sweet-potato pie and homemade buttermilk ice cream.

This ethereal adaptation of conventional sweet-potato pie relies on fresh lemon juice and buttermilk for its tangy, crowd-pleasing flavor.

"The trick to getting piecrust to bake up nice and flaky is chilling all the ingredients (even the rolling pin and bowl) ahead of time in the refrigerator."

FOR THE RECIPES, SEE PAGE 140.

MAD FOR PLAID

Traditional but look-at-me bold, cozy yet totally cool, tartan has made its mark on furniture, accessories, and fashion alike. Try living on the grid this fall with our lineup of surprisingly affordable finds.

A pile of classic lamb's-wool blankets suggests brisk days spent tailgating and evenings curled up in front of a fire. **Throws** *(from top):* gray dress Stewart, $215; dress Gordon, $156; and heather Stewart, $215; johnstonscashmere.com. Mustard and brown, $78; pendleton-usa.com. *Opposite:* Forget pleated skirts; we've found our new go-to uniform. Short-sleeve **capelet,** $128; thelimited.com *(worn with suede* ***belt,*** *$39.50; available Oct. 26 on loftonline.com, and black* ***skirt,*** *$22.99; charlotterusse.com).*

Written by Jessica Dodell-Feder • Photographs by John Kernick

Plaid's popping up in unexpected places—jewelry, journals, even drawer pulls—imbuing the smallest details with preppy panache. *Clockwise, from top left:* **1.** Brass-buckle **belts,** $88 each; beltmaison.com. Green worsted wool **fabric,** $46.95 per yard; the scottishweaver.com. **2.** Yo-yo **necklace,** $10; dandeliondog.etsy.com *(worn with* ***cardigan,*** *$79; talbots.com).* **3.** Gray **notebook,** $29; green and blue **notebook,** $22; highlandbooks.etsy.com. Williams-Sonoma Home red **notebook,** $58; wshome.com. **4.** Wax **candles,** $26.99 each; image glowcandles.com. **5.** Drawer **pulls,** $10 for small, $18 for large; anthropologie.com. **6.** Flannel **throws,** $24.95 for two; hsn.com. **7.** Porcelain dessert **plates,** $48 for four; pendleton-usa.com. **8.** Liz Claiborne New York **gloves,** $56; 800-555-9838 for stores. Flower **clutch,** $148; ingechristopher.com.

When placed atop each other, squares and stripes add up to one well-rounded room.

Give visitors a warm welcome with an entry hall decked in soft taupe checks. **1.** The Wallpaper Company **wallpaper,** $34.98 per roll; homedepot.com. **2.** Cotton Tale Designs **lampshade,** $18.75; overstock.com *(shown with Cocalo Baby **base,** $27.99; csnbaby.com).* **3. Umbrella,** $29.99; londonfog.com. **4. Wallet,** $16; lulus.com.

5. Williams-Sonoma Home **frame,** $88; wshome.com. **6.** Tulle **coat,** $70; fredflare.com. **7. Fedora,** $50; londonfog.com. **8.** Converse One Star **coat,** $59.99; target.com. **9.** Kamik **rain boots,** $59.95; zappos.com. **10. Umbrellas,** $28 each; totes-isotoner.com. **11. Purse,** $60; rimistyle.com. *(All shown with **table,** $169; home decorators.com; and **coat rack,** $68; urbanoutfitters.com)*

1
2
3
4
Jauntily patterned textiles and trims have the art of attention-getting all sewed up. **1. Ribbons,** from $25.30 per roll; tartan ribbon.com. **2.** Brimfield vintage reupholstered **barstool,** $295; 773-271-3501. **3.** Worsted wool **fabric,** $46.95 per yard; the scottishweaver.com. **4.** Brimfield vintage wood **ironing board,** $245; 773-271-3501. *(All shown with Design Workshop oak and steel* ***table,*** *$735; 910-293-7329 for stores; and flat latex wall* ***paint*** *in Garden Grove, $48.99 per gallon; sherwin-williams.com)*

On a tight budget? You can still let loose with this trend, thanks to affordable finds like L.L. Bean's ruffled blouse, a steal at $39.50.

A range of small- and large-scale plaids—in navy, red, and chartreuse—illustrates the motif's inherent mix-and-matchability. Cotton **shirt,** $39.50; llbean.com *(worn with* ***jeans,*** *$44; levi .com).* Tefi Designs fabric **ring,** $9.50; tefi.etsy.com. Ralph Lauren upholstery **fabric,** $75.99 per yard; calicocorners.com for stores *(covering* ***love seat,*** *from $799; ballarddesigns.com).*

MODEL: SARAH RICHARDSON FOR FORD MODELS; HAIR AND MAKEUP: LYNN LAMORTE FOR VIVIAN ARTISTS

The stone floor of Maureen "Mo" Ecke's entryway welcomes muddy feet and paws—as Ecke's springer spaniel, Harry, demonstrates. A gift from her sister Lucy Hubbard, the primitive wooden bench was fashioned from an old town-hall pew. *Opposite:* Italian marble tops the kitchen's custom cabinetry, while salvaged Victorian corbels serve as distinctive brackets for the Viking stove's hood. An industrial steel stool gives the otherwise neutral room a jolt of bright color.

Let the Sun Shine in

A California girl, Maureen "Mo" Ecke infused her New Hampshire farmhouse with West Coast cheer, creating a family haven that feels warm all year long.

WRITTEN BY LIESL SCHILLINGER • PHOTOGRAPHS BY LUCAS ALLEN
STYLING BY NATASHA LOUISE KING

Steal this idea!
Draw attention to the view by painting muntins and sashes a vibrant yellow instead of the usual white.
"You need to create a warm, bright spot to catch the light," says Maureen "Mo" Ecke, "if you want home to be a happy place."

PHOTOGRAPHS BY ARTISTNAME

Left: Ecke whips up cupcakes with great-nephews *(from left)* Nolan Gillis and Dexter Harris. *Opposite:* Bright walls (Pratt & Lambert's Premium Yellow) and a rattan Pottery Barn sofa make sure that her "winter porch" always seems summery. A rough-hewn Sundance coffee table and nature-themed Design Legacy throw pillows enhance the room's laid-back vibe.

High on a mesa overlooking the Pacific Ocean in Encinitas, California, Maureen "Mo" Ecke lives in a two-story villa with stuccoed walls, a clay-tiled roof, and a sprawling patio off the great room—in other words, the very epitome of casual California ease.

Three thousand miles across the country, in the rural town of Lyman, New Hampshire (really just a scattering of houses set against the White Mountains), Ecke owns another home—the one shown on these pages—with off-white clapboard siding, a tin roof, a quaint picket fence, and that most iconic of New England emblems: a saltbox barn.

But before pegging Ecke as some jet-setting, bicoastal businesswoman, know this: She maintains these two far-flung residences because she has two far-flung sisters—one in California, the other in New Hampshire—and family, not fame or fortune, means everything to Ecke.

Her older sibling, Lonnie Barland, lives in San Diego, a 25-mile drive from Encinitas. "I see her once a week when I'm there," Ecke says. Meanwhile, their younger sister, Lucy Hubbard, resides just down the road from Ecke's Lyman house and drops by regularly for dinner or to roast marshmallows over the outdoor fire pit. Though Ecke never imagined she would lead these dual lives, the retired lawyer feels "so fortunate" to call more than one place home—and she relishes the time to enjoy them both while surrounded by the people she loves most.

Of course, as is often the case with such happy endings, the story of how Ecke wound up here in New Hampshire, as well as in California, spans two decades and includes twists and turns tinged by heartbreak.

FLASH BACK TO THE EARLY 1990s, when Ecke worked full-time as a family-law attorney in Encinitas. "I came to New Hampshire to visit," she recalls, "but I longed for a house near Lucy." Around this time, Ecke met her future husband, Paul. With three children and seven grandchildren of his own, he understood her need to maintain family ties. So when they chanced upon a New Hampshire property two miles from Lucy, Ecke snapped it up: "We bought 26 acres of beautiful land for

Ecke installed radiant heat throughout the house so that her bare feet could stay California toasty, even in the chilliest New Hampshire blizzard.

only $22,000," she says. The pair began dreaming up a house with enough bedrooms to sleep Paul's offspring, as well as Ecke's extended clan, and hired an architect in 1997.

Before hammering a single nail in the Lyman farmhouse, however, they had to carve out a road leading to the property, which is so remote that it doesn't even appear on GPS. Then in 2002, just as the couple started drawing up blueprints, Paul died following a short battle with cancer. Suddenly, Ecke was faced with the daunting task of building their dream house alone. "For a while, I thought, *Should I go ahead with it?*" she admits. But she channeled the confidence of her late husband, a man who taught his children to never give up. Ecke realized she couldn't let him—or herself—down. "Paul would have wanted me to do it," she explains. "I told myself, *Just build it*."

And build it she did—not the 2,500-square-foot, two-story residence the couple first planned, but a 4,700-square-foot, three-level home with a trio of guest bedrooms for Ecke's many nieces and nephews, plus an art studio to accommodate her burgeoning hobby.

THE COMPLETED STRUCTURE, though large, is sensitive to its surroundings. In addition to the aforementioned tin roof and clapboard exterior, the interior summons New England style with exposed beams, loads of beadboard, and stone floors. "I didn't want the neighbors to say, 'What is that crazy California girl doing to our mountain?'" Ecke says, with a laugh.

But despite her intent to fit in, the West Coast side of Ecke's personality bursts forth exuberantly at every turn. Outside, the New Hampshire farmhouse features wraparound decks and extra-tall windows that beckon the sun. Inside, the master bathroom's classic wainscoting and free-standing tub are interrupted by a punch

Above left: Ecke bought the master bathroom's tub from Restoration Hardware; the bold green wall color is Pratt & Lambert's Light Chartreuse. *Above right:* In the kitchen, color shines in subtler ways, like the citrus-hued ceramics stored above Ecke's home-office nook. *Opposite:* Shiny steel café chairs from Sundance cozy up to a rustic Peruvian trestle table. The modern chandelier is from Design Within Reach.

Above left: Ecke nabbed this pair of iron beds for $160 at a yard sale, and dressed them up with Garnet Hill blankets. *Above right:* Her great-nephews, Dexter Harris and Nolan Gillis, and great-niece, Vivi Harris *(center)*, kick back in the "bunk room," which features double-decker beds purchased on the cheap at an unpainted-furniture shop and transformed with custom paint. *Opposite:* An iron bed from Sundance, plus a Pottery Barn quilt, offers a hit of color in a guest room.

of chartreuse paint. The kitchen features paneled black cabinets, white-marble countertops, a barn-wood island, *and* a bright-yellow steel stool. In the various guest rooms, iron beds wear bold coverlets and double-decker bunks are painted a luscious shade of lime green.

Warmth also exudes from the flooring—literally, as Ecke installed radiant heat throughout the house so that her bare feet could stay California toasty, even in the chilliest New Hampshire blizzard. Then there's her "winter porch." With soaring mullion windows, a laid-back rattan sofa, and egg yolk-yellow walls, the room serves as a battle cry against the potentially depressing effect of New England winters. "You need to create a warm, bright spot to catch the light," Ecke explains, "if you want home to be a happy place."

WHEN SHE FINALLY COMPLETED the Lyman house in 2006, Ecke named it Star Farm, because "you can see every star in the Milky Way from my deck." It's a view she's looking forward to sharing with her extended family this holiday season.

"I'm still building the traditions for the house," says Ecke, who spends several months in New Hampshire each year. She and Lucy will gather pinecones for wreaths, then venture into the snowy woods and cut down a Christmas tree. While the grown-ups relax in front of the oversize fireplace, working on a jigsaw puzzle, the children will run around the upstairs "bunk room." Ecke's never exactly sure who will show up, but it's a scene that thrills her. She understands that, like a home, a family is a work in progress—open to transformation and renovation.

Liesl Schillinger, *a regular contributor to* The New York Times Book Review, *fantasizes about a large country kitchen as she makes pastries in her six- by nine-foot Manhattan galley.*

SEE THE SHOP GUIDE, page 148, for Ecke's go-to sources.

Ecke named the place Star Farm, because "you can see every star in the Milky Way from my deck."

Steal this idea!

Framed and cleanly matted, amateur photos—Ecke snapped these fall-foliage shots in her own yard—look professional *and* personal.

April 1977 Judy McGarvey shields her firstborn, David, from the sun.

Portrait of an American family

IN 1977 PAM SPAULDING, a photographer for Louisville, Kentucky's *Courier-Journal,* set out to document one year in the life of a new mother: local resident Judy McGarvey, 26, who had just given birth to son David. But after 12 months, Spaulding couldn't bring herself to abandon the project. Instead, she spent the next three decades chronicling the lives of Judy; her husband, John; David; and as time went on, his younger siblings, Morgan and Sara. During those 30 years, Spaulding captured the family's major milestones as well as numerous small, everyday moments, like backseat roughhousing and goofy dances in the kitchen. From her first shot of newborn David in the hospital to her photo of Sara's 21st birthday celebration, Spaulding's modest, moving images tell the McGarveys' unscripted story—and a more universal one, about unconditional love and what happily ever after really looks like. –KATY McCOLL

Excerpted from *An American Family: Three Decades with the McGarveys,* by Pam Spaulding ($35; National Geographic)

August 1982 David *(left)*, age 5, shares the backseat with his younger brother, Morgan. Family pet Sadie peeks over the seat.

November 1985 The boys wrestle as Sara, their 2-year-old sister, looks the other way.

November 1994 Morgan, Sara, and David en route to Thanksgiving dinner at Louisville's Pendennis Club.

May 1987 Judy gets Sara ready for her fourth birthday party.

March 2001 Sara, 17, models a prom dress for her mother.

"I had a great relationship with her at all times," says Sara of her mother, Judy. "It was just natural for the two of us. We've always been very close."

January 1977 John visits his newborn son David at the hospital.

June 2004 During a surprise visit home from the air force, a 27-year-old David hugs his dad.

March 1992 In sixth grade, Morgan *(center)* learns the box step at Junior Cotillion.

December 2006 Morgan, 27, dances with Chris, his wife of seven months.

"My grandpa is an amazing, larger-than-life figure," says Morgan. "He's one of my absolute best friends in this world…someone I can call about anything, anytime."

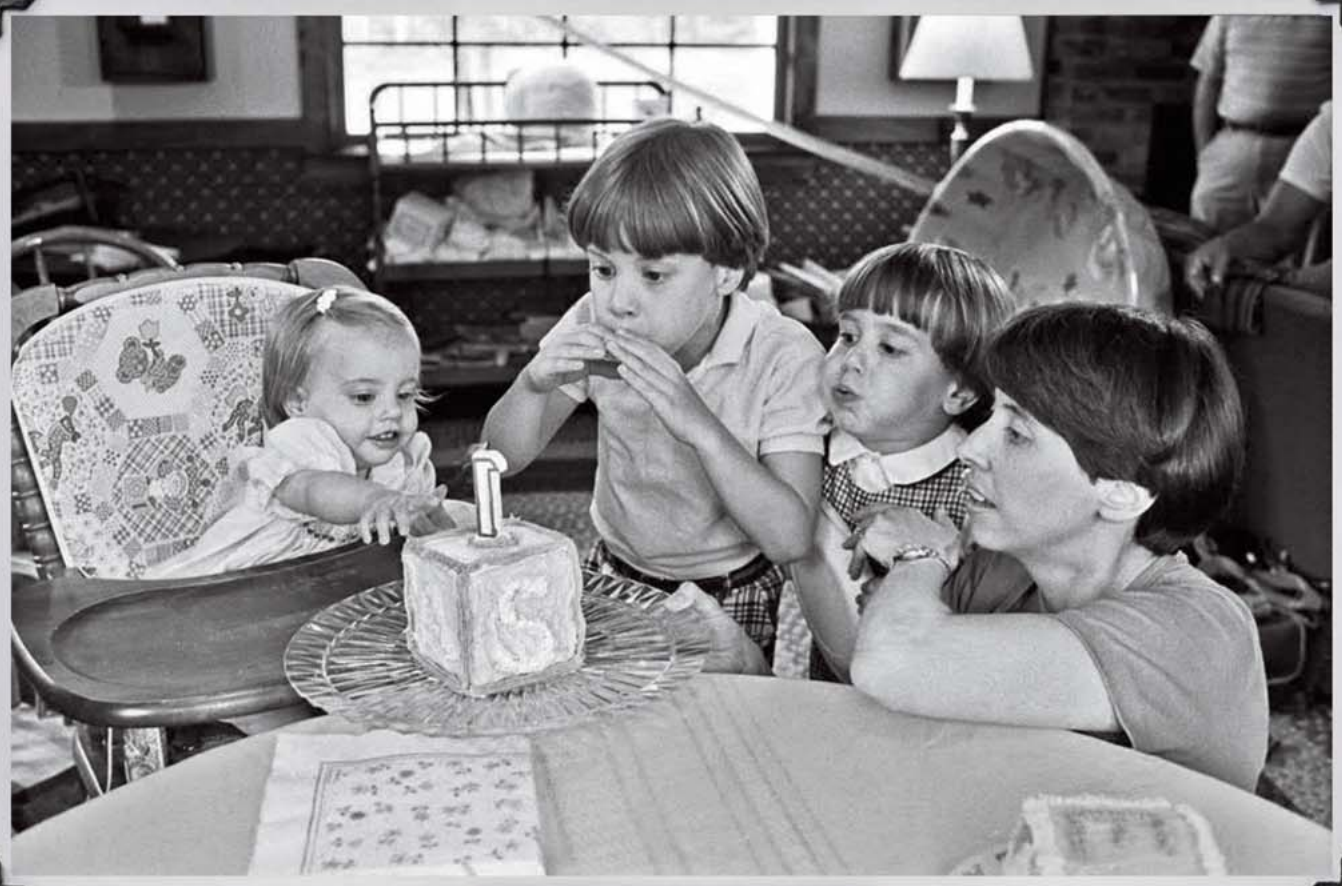
June 1986 Six-year-old Morgan takes the hand of his grandfather, Judy's dad, Elmer Morgan.

June 2007 On a family vacation in Florida, Morgan, 27, helps his grandfather climb the stairs.

June 1977 Judy tries to calm a fussy baby David in the family's kitchen.

May 1986 A 9-year-old David smiles as his mom and brother share a predinner dance.

"People learn to love by being loved," says Judy. "I wanted to create an atmosphere of security,



May 1984 David and Morgan help Sara blow out the candle on her first birthday cake.

January 1987 A little romance amid the leftovers and dirty dishes.

March 2001 For Judy and Sara, 17, serious talks often occur in the kitchen or the car.

laughter, and curiosity. Children learn by example. John and I wanted to be that example."

May 2004 Sara *(far left)* celebrates her 21st birthday with Morgan *(far right)* and his future wife, Chris *(center)*, in New Orleans.

We go to great lengths to bring you the best bacon.

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cookbook

Turkey leftovers you'll gobble up, satisfying side dishes, and creative ways to cook with cranberries

ONLY FIVE INGREDIENTS

BUTTER + YELLOW ONIONS + HERBES DE PROVENCE + EGG YOLKS + HALF-AND-HALF* =

Onion Custards

Makes *6 custards.* ***Working time*** *20 min.* ***Total time*** *50 min.*

Preheat oven to 325°F. In a medium skillet, melt 2 tablespoons **butter.** Add 2 cups finely chopped **yellow onions** and cook until soft and translucent, about 8 minutes. Stir in ¼ teaspoon **herbes de Provence,** ½ teaspoon salt, and ¼ teaspoon freshly ground pepper, and cook 1 minute more. Remove from heat and cool slightly. Meanwhile, in a medium bowl, whisk 4 **egg yolks** with 1½ cups **half-and-half,** then stir in onion mixture. Divide evenly among six 4-ounce ramekins or oven-safe pottery cups. Place in a large baking pan with 2-inch sides. Pour enough boiling water in pan to come halfway up sides of ramekins and transfer to oven. Bake until custards are just set, about 30 minutes. Remove dishes from hot water bath. Serve custards warm.

PER CUSTARD *protein: 4 g; fat: 13.7 g; carbohydrate: 8.4 g; fiber: 0.8 g; sodium: 229 mg; cholesterol: 169 mg; calories: 170.*

*Plus true pantry staples like salt and pepper

By Cheryl Slocum • Photographs by Kana Okada • Prop styling by Alistair Turnbull • Food styling by Susan Sugarman

Thanksgiving Turkey: from Roast to Casserole

[MAKE THIS TONIGHT]

Butter-and-Herb Roast Turkey

Makes *12 servings.* ***Working time*** *30 min.* ***Total time*** *3 hr. 20 min.*

- 1 (12-pound) turkey, giblets and neck removed
- 1 teaspoon salt, plus more for seasoning
- ½ teaspoon freshly ground pepper, plus more for seasoning
- 3 fresh thyme sprigs, plus 2 tablespoons chopped leaves
- 2 fresh rosemary sprigs, plus 1 teaspoon chopped leaves
- 1 fresh large bay leaf
- 2 medium oranges, cut into wedges
- 2 medium onions, quartered
- 2 lemons, quartered
- ½ stick unsalted butter, softened

1. Preheat oven to 450°F. Fit a large roasting pan with a wire rack and set aside. Rinse turkey under cold water and pat dry with paper towels. Season turkey cavity with salt and pepper; stuff with herb sprigs, bay leaf, and half of oranges, onions, and lemons. Truss bird and place, breast side up, in pan.
2. Sprinkle remaining fruit and vegetables in pan. Mix butter, 1 teaspoon salt, ½ teaspoon pepper, and chopped herbs to a smooth paste and spread over turkey. Place turkey on lowest rack of oven and roast for 20 minutes. Reduce heat to 325°F and, after 30 more minutes, baste bird with pan drippings. Continue to roast, basting every 25 minutes, until a thermometer inserted into thickest part of thigh reaches 175°F, about 2½ hours total.
3. Remove turkey from oven; remove filling from cavity and discard. Let bird rest for 15 to 20 minutes before carving.
PER SERVING *protein: 93 g; fat: 38.4 g; carbohydrate: 5.4 g; fiber: 1.6 g; sodium: 493 mg; cholesterol: 314 mg; calories: 761.*

[ENJOY THIS TOMORROW]

Turkey-Porcini Tetrazzini

Makes *6 servings.* ***Working time*** *40 min.*
Total time *1 hr. 40 min.*

Preheat oven to 325°F. Soak one 1-ounce package dried **porcini mushrooms** according to package directions, reserving 1½ cups liquid. Chop mushrooms, then toss with large pieces of **roast turkey** (about 2½ cups) and 8 ounces cooked wide **egg noodles** in a large bowl. Meanwhile, heat 3 tablespoons **olive oil** in a large skillet over medium heat and sauté 3 tablespoons finely chopped **shallots** until softened, about 5 minutes. Add 1 teaspoon chopped **thyme** leaves and a pinch of **cayenne pepper** and cook until shallots become golden, about 2 more minutes. Stir in 3 tablespoons all-purpose **flour** and cook until browned, 1 to 2 minutes. Add 2½ cups **milk,** 1 tablespoon **cognac,** and reserved porcini liquid. Scrape bits from bottom of pan and season with ¼ teaspoon **salt.** Heat just to boiling, then pour over noodle mixture; toss. Transfer to a baking dish, cover with lightly buttered aluminum foil, and bake for 25 minutes. Meanwhile, in a small bowl, mix ½ cup **Parmesan cheese** with ½ cup **bread crumbs.** Remove foil from casserole and sprinkle with cheese mixture. Continue to bake until golden, about 10 minutes.
PER SERVING *protein: 41 g; fat: 17 g; carbohydrate: 56 g; fiber: 7.6 g; sodium: 340 mg; cholesterol: 104 mg; calories: 550.*

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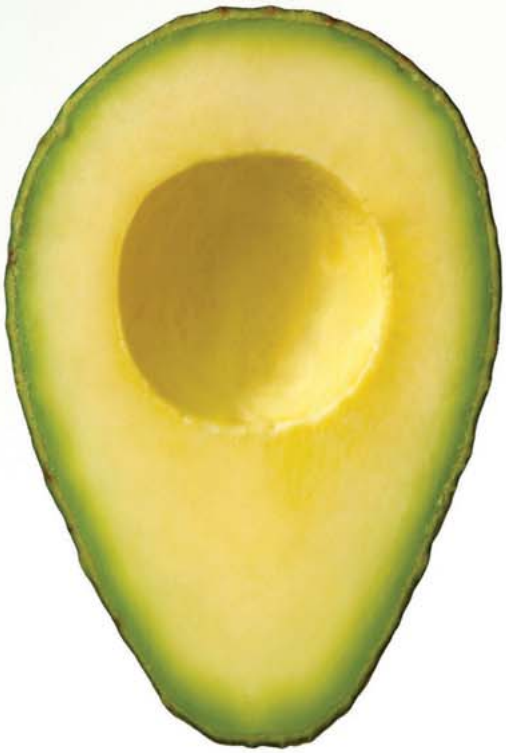

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UPDATED CLASSIC

French Green Beans with Butter Sauce and Crispy Leeks

Put a new spin on this old-faithful casserole by opting for fresh ingredients.

***Makes** 6 side-dish servings. **Working time** 35 min. **Total time** 35 min.*

- Vegetable oil, for frying
- ½ cup all-purpose flour
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper
- ½ cup buttermilk
- 2 small leeks (white and light-green parts only), sliced into ½-inch-thick rounds; plus 2 tablespoons chopped leeks; cleaned well and patted dry
- ½ cup white wine
- 3 tablespoons vinegar
- 2 tablespoons chopped celery
- 1 teaspoon sugar
- 10 tablespoons unsalted butter, cold
- 1½ pounds haricots verts, steamed and kept warm

1. For fried leeks, heat 1 inch oil to 350°F in a heavy pot. Meanwhile, in a bowl, stir flour with ¼ teaspoon each salt and pepper. In another bowl, pour buttermilk. Working in about 4 batches, coat leek rounds in buttermilk, then dredge in flour. Shake off excess flour and fry leeks until golden, about 1 minute. Transfer to paper towels. Repeat with remaining leek rounds.

2. For butter sauce, place white wine, vinegar, celery, chopped leeks, remaining ¼ teaspoon each salt and pepper, and sugar in a pot over medium-high heat. Bring to a boil and cook until liquid is reduced by two-thirds. Whisk in butter, a few pieces at a time, adding more only when fully incorporated into sauce.

3. Transfer steamed green beans to platter, drizzle with butter sauce, and top with fried leeks.

PER SERVING *protein: 3 g; fat: 23.9 g; carbohydrate: 16.5 g; fiber: 3.9 g; sodium: 113 mg; cholesterol: 50 mg; calories: 296.*

Lighten up this classic holiday favorite: Skip the cream soup and drizzle on a delicious white wine–butter sauce.

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CL SHORTCUT

Three Fresh Ideas for Canned Cranberry Sauce

Sweet new ways to serve up this tart holiday staple

Cranberry-Streusel Corn Muffins

***Makes** 18 muffins. **Working time** 20 min. **Total time** 40 min.*

Preheat oven to 400˚F. Line three 6-cup muffin tins with paper liners; set aside. For streusel topping: In a bowl, mix 6 tablespoons all-purpose **flour,** ½ cup **light-brown sugar,** and ¼ teaspoon **allspice.** Cut in ½ stick cold **butter,** then keep chilled until ready to use. For batter: In a separate bowl, combine 1 cup **cornmeal,** 1 cup all-purpose **flour,** ½ cup **sugar,** 2 teaspoons **baking powder,** ½ teaspoon **baking soda,** and ½ teaspoon **salt.** Stir in 3 lightly beaten **eggs,** one 8-ounce container **sour cream,** 3 tablespoons melted butter, and 2 teaspoons **vanilla** until just combined. In each muffin cup, place 2 tablespoons batter, top with 2 teaspoons canned whole-berry **cranberry sauce,** and sprinkle with streusel topping. Bake about 15 minutes.

PER MUFFIN *protein: 3 g; fat: 8 g; carbohydrate: 28.7 g; fiber: 1 g; sodium: 171 mg; cholesterol: 55 mg; calories: 194.*

Sweet-and-Sour Meatballs

***Makes** 6 servings/24 meatballs. **Working time** 20 min. **Total time** 40 min.*

Shred 2 slices **whole-grain bread.** Mix with 1 pound lean **ground beef,** ¼ cup chopped **parsley,** ¼ cup **milk,** and ½ teaspoon each ground **nutmeg,** freshly ground **pepper,** and **salt** in a bowl. Form into 1½-inch meatballs. Heat 2 tablespoons **oil** in a skillet and brown meatballs, 6 to 8 minutes. Drain any excess oil and add two 16-ounce cans whole-berry **cranberry sauce** with ½ cup **water,** 2 tablespoons **cider vinegar,** 3 tablespoons **dark-brown sugar,** and 2 tablespoons low-sodium **soy sauce.** Stir gently to mix. Cover, reduce heat to medium-low, and simmer until meatballs are cooked through, 15 to 20 minutes. Serve immediately. Spoon some sauce in a bowl to serve on the side.

PER SERVING *protein: 16.7 g; fat: 4.3 g; carbohydrate: 42.8 g; fiber: 2 g; sodium: 407 mg; cholesterol: 41 mg; calories: 270.*

Rosemary-Cranberry Sorbet

***Makes** 6 half-cup servings. **Working time** 25 min. **Total time** 3 hr.*

In a pot over high heat, bring ½ cup **sugar,** ½ cup **water,** and 2 sprigs **rosemary** to boil. Remove from heat and let steep for 45 minutes, until syrup forms. In a blender or food processor, puree one 16-ounce can whole-berry **cranberry sauce;** 2 peeled, cored, and chopped crisp **apples;** juice of 1 large **lemon;** and rosemary syrup. Finely strain mixture and chill for 1 hour. Freeze in an ice-cream maker according to manufacturer instructions. Transfer to a chilled bowl, cover with plastic wrap, and freeze until firm, about 1 hour.

PER SERVING *protein: 0.3 g; fat: 0.2 g; carbohydrate: 55.4 g; fiber: 3 g; sodium: 17 mg; cholesterol: 0 mg; calories: 213.*

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French's

Crunchy Onion Chicken™

Prep Time: 5 minutes | Cook Time: 20 minutes
Makes: 4 Servings

2 cups (4 oz.)	**FRENCH'S®** French Fried Onions
2 tbsp.	flour
4 (5 oz.)	boneless chicken breasts
1	egg, beaten

Crush French Fried Onions with flour in plastic bag.
Dip chicken into egg; then coat in onion crumbs.
Bake 20 minutes at 400°F until cooked through.

Zesty Tip: Substitute 1/4 cup any flavor French's Mustard instead of beaten egg.

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The Recipes

Prepare dishes from the Lee Bros.' Thanksgiving menu, featured on pages 104–111. It's Southern comfort with a twist.

Buttermilk Fresh Cheese

Makes *one 6-ounce round/4 servings.* ***Working time*** *10 min.* ***Total time*** *35 min.*

- 1 quart whole milk
- 1½ cups low-fat buttermilk
- 2 teaspoons kosher salt

1. Line a colander or a medium strainer with three layers of 12-inch cheesecloth squares and set in sink. **2.** Combine ingredients in a large heavy-bottomed pot over medium-high heat and cook until mixture reaches about 180°F and separates into white curds and translucent whey, about 8 minutes. Ladle contents into prepared colander and drain completely. **3.** Gather corners of cheesecloth together and gently twist to press out excess whey. Serve immediately, or cool to room temperature before serving, about 10 minutes. **4.** For firmer consistency, transfer cheese, still in cloth, to a small flat-bottomed plate and let stand in refrigerator until cool, about 10 minutes. Unwrap and gently invert onto plate, discard cloth, and tent cheese with plastic wrap. Chill until 10 minutes before serving. Add toppings (recipes follow). Cheese will keep for up to 2 days.

PER SERVING *protein: 11.2 g; fat: 8.9 g; carbohydrate: 15.9 g; fiber: 0 g; sodium: 1,159 mg; cholesterol: 30 mg; calories: 188.*

Toppings for Buttermilk Fresh Cheese

SPICED FIGS

Makes *4 servings.* ***Working time*** *10 min.* ***Total time*** *25 min.*

- ½ cup bold red wine, such as a Syrah or Malbec
- 2 ounces dried Mission figs
- 2 tablespoons honey
- ⅛ teaspoon nutmeg or mace
- 1 bay leaf

1. Bring ingredients to simmer in a small saucepan over medium-high heat. Reduce heat to maintain a simmer and cook until liquid is reduced by three-fourths and syrupy, about 10 minutes. **2.** Cool to room temperature; discard bay leaf. To serve, spoon figs and syrup over a round of Buttermilk Fresh Cheese.

PER SERVING *protein: 0.5 g; fat: 0.2 g; carbohydrate: 18.7 g; fiber: 1.4 g; sodium: 2 mg; cholesterol: 0 mg; calories: 93.*

PICKLED FENNEL

Makes *4 servings.* ***Working time*** *10 min.* ***Total time*** *2 hr. 10 min.*

- 1 medium fennel bulb, trimmed, cored, and very thinly sliced, top fronds reserved
- ½ cup water
- ¼ cup white-wine or champagne vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon sugar
- 2 teaspoons extra-virgin olive oil
- Freshly ground pepper, to taste

1. Place sliced fennel, a few fronds from fennel tops, water, vinegar, salt, and sugar in a small bowl. Stir to dissolve salt and sugar. Cover and let stand in refrigerator for about 2 hours or up to overnight. **2.** To serve, drain thoroughly and garland pickled fennel around a serving of Buttermilk Fresh Cheese. Drizzle olive oil and sprinkle pepper over cheese.

PER SERVING *protein: 1.4 g; fat: 2.6 g; carbohydrate: 9.5 g; fiber: 3.5 g; sodium: 299 mg; cholesterol: 0 mg; calories: 60.*

PISTACHIO CRUST

Makes *4 servings.* ***Working time*** *5 min.* ***Total time*** *5 min.*

- ¼ cup pistachios, chopped
- 1 teaspoon sea salt, such as Maldon

Mix pistachios with salt and gently press mixture on top of a round of Buttermilk Fresh Cheese.

PER SERVING *protein: 1.7 g; fat: 3.6 g; carbohydrate: 2.2 g; fiber: 0.8 g; sodium: 120 mg; cholesterol: 0 mg; calories: 45.*

Low Country Pousse-Rapière

Makes *4 servings.* ***Working time*** *5 min.* ***Total time*** *5 min.*

- ¼ cup brandied plum syrup; plus 1 whole brandied plum, thinly sliced (recipe follows*)
- 1 (750 ml) bottle dry sparkling white wine, such as Prosecco

Pour 1 tablespoon plum syrup into each of 4 champagne flutes or wineglasses and add a wedge or two of brandied plum. Top off with sparkling wine and serve.

PER SERVING *protein: 0.6 g; fat: 0 g; carbohydrate: 34.1 g; fiber: 0.4 g; sodium: 27 mg; cholesterol: 0 mg; calories: 359.*

* BRANDIED PLUMS

Makes *2 quarts/12 servings.* ***Working time*** *40 min.* ***Total time*** *1 hr. 10 min.*

- 12 large plums
- 2 (1-inch-long) pieces of cinnamon stick
- 2 cups sugar
- ¼ teaspoon kosher salt
- 2 cups VSOP (or better) brandy

1. Fill 2 lidded 1-quart glass canning jars with water. Place the jars (uncovered) in a deep stockpot and fill the pot with water up to about an inch beneath the jars' rims. Remove jars, empty their water, and set aside. Bring water in pot to a boil.
2. Meanwhile, prick several holes around stem ends of plums and pack into jars, quartering and pitting any that don't fit and placing the quartered pieces in the gaps between whole plums. Add a cinnamon stick to each jar.
3. Bring sugar, salt, and 1 cup water to a boil in a small saucepan, reduce heat to low, and simmer for 10 minutes, stirring occasionally. Remove from heat and cool for 10 minutes. Stir in brandy and immediately pour liquid into jars up to ½ inch from rim.
4. Partially close each jar (leave a gap for steam to escape) and place in the pot of boiling water. Boil for 10 minutes and remove with a jar lifter or two sets of tongs. Close jar lids tightly.
5. Cool to room temperature, about 30 minutes. Store in refrigerator for up to 2 weeks.

PER SERVING *protein: 0.8 g; fat: 0 g; carbohydrate: 49.1 g; fiber: 1.5 g; sodium: 40 mg; cholesterol: 0 mg; calories: 298.*

Smoked-Paprika-Rubbed Turkey with Madeira and Shallot Gravy

Makes *10 servings.* ***Working time*** *40 min.* ***Total time*** *30 hr.*

- 1 (14- to 16-pound) turkey
- ¼ cup Spanish smoked paprika
- ½ cup kosher salt
- 1 stick unsalted butter, softened
- ¾ teaspoon freshly ground pepper
- 4 cups Corn Bread and Sausage Stuffing (recipe follows)
- 8 cups turkey stock
- 3 large shallots, chopped
- ¼ cup sifted all-purpose flour
- 1 cup Madeira

1. Place turkey in center of a large roasting pan. Combine smoked paprika and salt in a medium bowl and sprinkle all but 1 tablespoon of mixture in main and neck cavities and all over skin of bird.
2. Cover turkey and pan tightly with plastic wrap or aluminum foil and refrigerate for 24 hours. Rinse turkey thoroughly with cold water and pat dry. Pour off any liquid from roasting pan and rinse pan well. Place a rack in pan and let turkey stand on rack at room temperature for 1 hour.
3. Set oven rack to lowest position and preheat oven to 375°F. Massage legs and breast with butter. Season turkey with pepper and reserved smoked paprika and salt mixture. Stuff main and neck cavities loosely with stuffing. Tuck neck flap underneath turkey to close and loosely tie turkey legs together.
4. Pour 3 cups turkey stock into pan. Roast turkey 45 minutes. Baste with pan juices and reduce heat to 350°F. Continue to roast—basting every 45 minutes and adding stock by the cupful to maintain level of liquid in pan—until a thermometer inserted into thickest part of thigh registers 165°F, 3 to 3½ hours more.
5. Transfer turkey to a platter, tent loosely with foil, and let rest for 30 minutes. Pour pan juices into 8-cup measuring cup and allow to settle until most of fat has risen to top.
6. Skim fat, discarding all but ½ cup. (Remaining degreased pan juices should equal 4 cups; if not, add turkey stock.) Pour reserved fat into roasting pan and set it over two medium-heat burners.
7. Scatter shallots in pan and sauté until softened, about 3 minutes. Whisk in flour. Whisk in pan juices and Madeira and bring to a simmer. Continue to simmer until gravy has reduced by a third, about 6 to 8 minutes. Serve turkey with gravy.

PER SERVING (WITHOUT STUFFING) *protein: 131.9 g; fat: 54.8 g; carbohydrate: 9.2 g; fiber: 0.4 g; sodium: 1,382 mg; cholesterol: 507.4 mg; calories: 1,116.*

Corn Bread and Sausage Stuffing

Makes *10 servings.* ***Working time*** *20 min.* ***Total time*** *1 hr. 10 min.*

- 1 recipe Crispy Corn Bread (recipe follows*), cut into 1-inch cubes
- 1½ pounds bulk or linked fresh hot Italian sausage (pulled from casings if using links)
- 2 large yellow onions
- 6 large celery stalks, chopped
- 3 tablespoons chopped fresh sage
- 1 tablespoon unsalted butter, plus more if needed
- 1 teaspoon kosher salt, plus more to taste
- 1 cup chicken broth
- 4 large unpeeled ripe pears, cut into ½- to ¾-inch cubes
- Freshly ground pepper, to taste
- 2 large eggs, beaten

1. Preheat oven to 400°F. Place corn bread cubes in 1 large baking pan or 2 small ones and bake until bread is just toasted and golden, about 6 minutes. Set aside in a large bowl.
2. Reduce oven temperature to 350°F. Cook sausage in a 4- to 6-quart Dutch oven over high heat, breaking into small pieces with a spoon until cooked through. Using a slotted spoon, transfer to bowl with corn bread. Sauté onions, celery, sage, and salt in sausage fat in pot, stirring and scraping up browned bits on bottom (if pot becomes dry, add butter, a tablespoon at a time), until onions are translucent, about 6 minutes.
3. Pour broth into pot, bring to a simmer, add pears, and cook until pears are softened but still whole, about 3 minutes. Transfer to bowl and toss gently with bread and sausage to combine. Season to taste with salt and pepper.
4. In a small bowl, whisk eggs and pour over bread mixture. Toss to distribute. Butter a 13- by 9-inch baking dish (or a square 9-inch baking dish, if you plan to stuff a 14- to 16-pound turkey).
5. Transfer mixture to dish and bake, uncovered, until crusty and browned on top, about 40 minutes. (If stuffing a 14- to 16-pound turkey, stuff main cavity loosely with about 3 cups and neck cavity with about 1 cup stuffing.) Roast as directed. Stuffing inside turkey should be cooked to a temperature of 165°F; if turkey is done before stuffing, transfer stuffing from turkey to a buttered baking dish and bake at 350°F until it reaches 165°F.

PER SERVING *protein: 15.5 g; fat: 27 g; carbohydrate: 23.3 g; fiber: 2.4 g; sodium: 1,079 mg; cholesterol: 129 mg; calories: 403.*

* CRISPY CORN BREAD

Makes *6 servings.* ***Working time*** *15 min.* ***Total time*** *30 min.*

- 1 tablespoon lard or unsalted butter
- 1½ cups stone-ground cornmeal
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- 1 teaspoon sugar
- 1 large egg
- 1½ cups buttermilk
- 2 tablespoons unsalted butter, melted

1. Preheat oven to 450°F. Coat a 12-inch cast-iron skillet with lard; place in oven. Sift dry ingredients together into a large bowl; set aside.
2. Whisk egg until frothy and then whisk in buttermilk. Add wet ingredients to dry ones and mix thoroughly. Whisk melted butter into batter. Remove skillet from oven when fat is smoking and swirl until fat coats bottom and sides.
3. Pour batter into skillet and bake until top is golden brown and edge has pulled away from side of pan, about 15 minutes. Remove from oven, cut into 6 wedges in skillet, and serve hot. Or use for Corn Bread and Sausage Stuffing.

PER SERVING *protein: 5.4 g; fat: 8 g; carbohydrate: 27.2 g; fiber: 2 g; sodium: 563 mg; cholesterol: 49 mg; calories: 203.*

Lemon-Glazed Sweet Potatoes

Makes *4 servings.* ***Working time*** *5 min.* ***Total time*** *55 min.*

- 3 medium sweet potatoes
- 1 tablespoon unsalted butter
- 2 tablespoons dark-brown sugar
- ½ cup fresh lemon juice
- ⅛ teaspoon ground cinnamon
- ⅛ teaspoon kosher salt

1. Preheat oven to 325°F. Peel sweet potatoes and cut into 1-inch-thick slices. Butter a 13- by 9-inch baking dish and arrange sweet-potato slices in a single layer.
2. Mix brown sugar, lemon juice, cinnamon, and salt in a small bowl. Pour evenly over potatoes, cover with aluminum foil, and bake until potatoes are fork-tender, about 45 minutes.
3. Remove foil, return potatoes to oven, and bake until glaze becomes syrupy, about 5 more minutes. Serve immediately. (The glazed sweet potatoes may be cooked in advance, stored in the refrigerator, and reheated in a warm oven.)

PER SERVING *protein: 3.6 g; fat: 3.3 g; carbohydrate: 63.6 g; fiber: 1.5 g; sodium: 82 mg; cholesterol: 7.5 mg; calories: 290.*

Pimento-Cheese Potato Gratin

Makes *6 servings.* ***Working time*** *10 min.* ***Total time*** *45 min.*

- 3 teaspoons kosher salt, plus more to taste
- 1½ pounds Yukon gold potatoes, peeled and sliced into ¼-inch-thick rounds
- ¾ cup heavy cream
- 3 shallots, finely diced
- ¼ teaspoon crushed dried red chile flakes
- ½ teaspoon freshly ground black pepper
- 1 (9-ounce) jar roasted red peppers or piquillo peppers, plus 2 tablespoons reserved liquid
- 2 cups coarsely grated extra-sharp Cheddar cheese

1. Set oven racks to middle and top position, and preheat oven to 375˚F. Bring 2 quarts water and 2 teaspoons salt to a boil in a 3- to 4-quart pot. Add potatoes and cook for 10 minutes. Drain and set aside.
2. Combine cream, shallots, chile flakes, remaining 1 teaspoon salt, black pepper, and reserved liquid from jar of peppers in a small saucepan. Bring to a simmer and cook until chile flakes have begun to stain the cream, about 2 minutes.
3. Add half the cheese and stir until melted, about 1 minute. Remove from heat.
4. Layer a third of the potatoes in a 6-cup baking dish, overlapping if necessary. Scatter half the roasted peppers on top of potatoes (cut up any peppers that have remained whole so that they lie flat). Repeat until all peppers and potatoes have been used.
5. Pour cream mixture over potatoes and peppers; gently shake dish to distribute liquid. Cover with aluminum foil and bake on middle rack for 15 minutes. Uncover dish, sprinkle remaining cheese over top, and place dish on top oven rack. Bake until cheese is bubbly and lightly browned on top, about 8 minutes. Serve immediately.

PER SERVING *protein: 13.5 g; fat: 23.6 g; carbohydrate: 27 g; fiber: 2.5 g; sodium: 780 mg; cholesterol: 80.5 mg; calories: 384.*

Cranberry-Ginger Sauce

Makes *10 servings.* ***Working time*** *10 min.* ***Total time*** *30 min.*

- 2 large ruby-red grapefruits
- 2 tablespoons unsalted butter
- 1 medium red onion, chopped
- ½ teaspoon kosher salt, plus more to taste
- ½ cup sugar
- 12 ounces fresh cranberries
- 1 tablespoon grated fresh ginger

1. Peel about 10 curls of skin from 1 grapefruit, then juice both grapefruits into a bowl; reserve.
2. Melt butter in a pot over medium-high heat and add onion, grapefruit peels, and salt. Sauté until onion is translucent, about 3 minutes. Add sugar, grapefruit juice, and cranberries and bring to a simmer.
3. Continue to simmer until the berries have completely softened, about 12 minutes. Stir in ginger and let cool. Serve at room temperature.

PER SERVING *protein: 0.4 g; fat: 2.4 g; carbohydrate: 18 g; fiber: 2 g; sodium: 98 mg; cholesterol: 6 mg; calories: 89.*

Cold Brussels Sprout Slaw with Toasted Benne Seeds

Makes *10 servings.* ***Working time*** *20 min.* ***Total time*** *1 hr. 50 min.*

- 3 pounds Brussels sprouts, root ends and any discolored leaves trimmed
- ⅓ cup extra-virgin olive oil
- ⅓ cup canola or grapeseed oil
- ⅓ cup champagne vinegar
- 2 teaspoons kosher salt, plus more to taste
- 1½ teaspoons sugar
- 1½ teaspoons crushed dried red chile
- 1 teaspoon sesame oil
- 2 teaspoons toasted benne seeds (sesame seeds)
- Freshly ground pepper, to taste

1. Shred Brussels sprouts in a food processor using a 2- to 4-millimeter slicing disk (alternately, cut sprouts in half lengthwise and slice them very thinly). Fill a large pot fitted with a steamer basket with about an inch of water and bring to a boil.
2. Add Brussels sprouts, partially cover pot, and steam until the firmest pieces of sprouts are soft and pliant but sprouts are still bright green in color, 6 to 8 minutes. Transfer to a large bowl.
3. Whisk olive oil, canola oil, and vinegar with salt, sugar, red chile, and sesame oil in a small bowl. Pour over Brussels sprouts, toss, and cover with plastic wrap.
4. Let slaw cool to room temperature, about 30 minutes; then refrigerate, covered, until completely chilled, about 1 hour or up to 2 days (the bright-green color will fade a bit over time). Before serving, scatter the benne seeds and pepper over slaw and toss again.

PER SERVING *protein: 4.7 g; fat: 16 g; carbohydrate: 13.8 g; fiber: 5.3 g; sodium: 419 mg; cholesterol: 0 mg; calories: 200.*

Sweet-Potato Pie

Makes *6 servings.* ***Working time*** *15 min.* ***Total time*** *1 hr. 10 min.*

- 2 medium sweet potatoes, peeled and chopped into ½-inch cubes
- 4 tablespoons unsalted butter, melted
- 2 tablespoons fresh lemon juice
- ½ teaspoon freshly grated nutmeg
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 3 large eggs, separated
- ½ cup sugar
- 2 tablespoons all-purpose flour
- ¾ cup buttermilk
- 1 baked Sweet Piecrust shell (recipe follows*)

1. Preheat oven to 375˚F. Pour 1½ inches of water into a medium stockpot with a strainer basket and bring to a boil over medium-high heat. Add sweet potatoes, cover, and steam until fork-tender, about 20 minutes. Strain sweet potatoes, place in a large bowl, and let cool to room temperature. Mash them to a smooth puree with a fork or a potato masher (you should have 1¼ cups puree; discard any excess). Add butter, lemon juice, nutmeg, cinnamon, and salt, mixing after each addition.
2. In a small bowl, beat egg yolks lightly with a whisk for about 30 seconds. Add sugar and beat until they're a creamy lemon-yellow color, about 1½ minutes. Add egg mixture to sweet-potato mixture and stir until eggs are thoroughly incorporated and filling is a consistent bright-orange color. Add flour a little at a time, stirring after each addition, until thoroughly incorporated. Add buttermilk and stir to incorporate.
3. With a clean, dry whisk and in a separate bowl, whisk egg whites to soft peaks, about 1½ minutes. Gently fold egg whites into sweet potato–buttermilk mixture until thoroughly combined. Pour mixture into prepared piecrust and bake on middle rack of oven until the center is firm and set, 35 to 40 minutes.
4. Remove pie from oven and cool completely on a rack. Serve at room temperature with a scoop of Buttermilk Ice Cream on the side (recipe follows).

PER SERVING *protein: 9.7 g; fat: 26.2 g; carbohydrate: 71.3 g; fiber: 4.6 g; sodium: 615 mg; cholesterol: 140 mg; calories: 561.*

Buttermilk Ice Cream

Makes *1 quart/6 servings.* ***Working time*** *15 min.* ***Total time*** *7 hr.*

- 4 large egg yolks
- ½ cup sugar
- 2 cups heavy cream
- 1½ cups cold buttermilk

1. Whisk egg yolks lightly in a medium bowl. Add sugar and beat until mixture is a milky lemon-yellow color, about 1 minute.
2. Heat cream and 1 cup buttermilk in a small saucepan over medium-low heat, while stirring, until a thermometer reads 150˚F, 6 to 8 minutes (milk should not boil).
3. Pour cream mixture in a thin stream into egg mixture, whisking continually until incorporated. Transfer to clean container and refrigerate until very cold, for 4 hours or up to overnight.
4. Add remaining ½ cup buttermilk and stir to incorporate. Churn custard in an ice-cream maker according to manufacturer instructions until thick, 15 to 35 minutes.
5. Transfer to an airtight container, cover surface with plastic wrap, and seal lid. Freeze at least 2 hours. Let sit for 10 minutes before serving.*

PER SERVING *protein: 5.6 g; fat: 32.9 g; carbohydrate: 22.5 g; fiber: 0 g; sodium: 103 mg; cholesterol: 249 mg; calories: 401.*

* SWEET PIECRUST

Makes *one 9-inch pie shell.* ***Working time*** *20 min.* ***Total time*** *1 hr. 45 min.*

- 1½ cups sifted bleached all-purpose flour, plus more for dusting
- 1 tablespoon sugar
- 1 teaspoon kosher salt
- 4 tablespoons cold lard, cut into small pieces
- ½ stick cold unsalted butter, cut into small pieces
- ¼ cup ice water

1. Sift dry ingredients together in a medium bowl. Sprinkle in lard and butter and refrigerate 30 minutes. Dust work surface with flour. Preheat oven to 325˚F.
2. Cut lard and butter into dry ingredients using a pastry blender or your fingertips until mixture resembles coarse crumbs. Add ice water, a tablespoon at a time and tossing mixture with a fork to combine after each addition, until pastry holds together when pinched.
3. Gather pastry into a round disk, wrap in plastic wrap, and refrigerate for 15 minutes or until ready to use.
4. Roll out dough to a 12-inch round. Transfer to a 9-inch pie pan. Fold any excess dough that hangs below pan rim on top of rim so you have enough to crimp. Cut off excess to patch any holes or tears.
5. Refrigerate for 15 minutes before filling or prebaking. Lay a sheet of aluminum foil over dough and carefully scatter pie weights in pan.
6. Bake on middle rack for 12 to 15 minutes. Remove pie weights and foil, prick bottom of crust with a fork, and bake until bottom of crust appears dry, about 10 minutes.

PER SERVING *protein: 3.3 g; fat: 16.4 g; carbohydrate: 25.9 g; fiber: 0.8 g; sodium: 322 mg; cholesterol: 28.2 mg; calories: 266.*

*PLEASE NOTE: This recipe contains raw egg and should not be consumed by pregnant women, infants, the ill, or the elderly.

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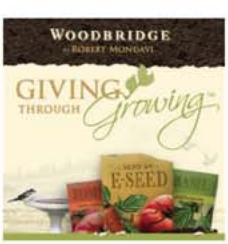
Woodbridge by Robert Mondavi has launched Giving Through Growing, a partnership with the American Community Gardening Association, created to generate awareness around the community garden movement.

To send a free e-seed, visit **www.woodbridgewines.com/gardens.** Woodbridge will donate $1 (up to $40,000) for every e-seed sent to ACGA.



new look crafts

needlepoint kits

Needlepoint of all types is back in fashion. It suits the mood of the times where people are looking for something personal and unique to add to their homes. The creative enjoyment of stitching one of these patterns yourself is what makes needlepoint so popular today and fresh designs in contemporary colors are attracting a new generation of stitchers. The kits themselves come with all the materials needed and require the mastery of only one simple stitch.

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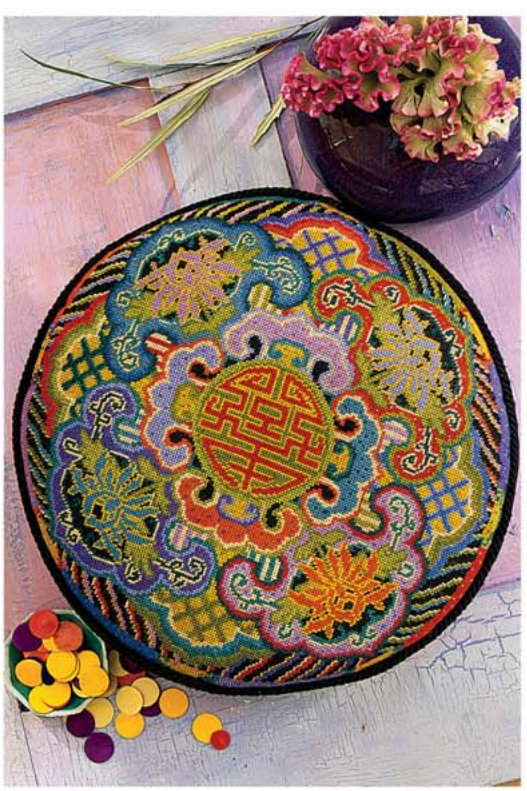

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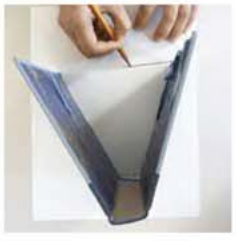
IDEA NOTEBOOK: DIY MADE EASY PAGE 76

In the Bag

Here's instructions for turning an old hardcover into a stylish new pocketbook.

STEP 1 Remove the book's pages and binding with a utility knife. Open the cover and lay it flat; measure its length and width. Add an inch to both, then cut fabric to these measurements to create your purse's lining. Pin under ½" of fabric on each side and iron flat.



STEP 2 Stand the book, cover open at a 45 degree angle, on a sheet of paper. Draw a triangle by tracing around the cover and sketching a straight line across the open front. Add ½" to each side and cut out to create a template for the purse's side insets.

STEP 3 Fold a second piece of fabric in half. Pin the inset template to the fabric, lining up the triangle's base with the fabric's folded edge. Cut around template to create a double-faced triangle. Seal edges with fabric glue; iron flat. Repeat for second inset.

STEP 4 Loop two 4" lengths of ribbon through a bamboo handle's hardware *($4.99 per pair; joann .com)* and hot-glue the ribbon to the book's interior, so the handle sits centered on the long side of the front cover. Repeat to attach the other handle to the back cover.

STEP 5 Cut two 8" pieces of ribbon; form a loop with one piece and hot-glue so the loop is centered between the handle hardware on the front cover (this will be part of the button closure).

STEP 6 Thread the second ribbon through a two-hole button and make a knot underneath it. Center the ribbon on the long side of the back cover's interior; hot-glue so the button can slip through the loop when the purse is shut.

STEP 7 Pin under ½" of fabric on all sides of the triangles you made earlier; iron flat. Leaving the book open, hot-glue just the tips of these insets to either end of the spine.

STEP 8 Cut two strips of cardboard or card stock the same size as the book's spine. Hot-glue one piece to the spine for reinforcement, covering the blunt tips of the triangles.

STEP 9 Now attach the insets to the short sides of the cover: Remove any pins, then apply hot glue to the ½" of fabric you folded under in Step 7. Press the fabric along the covers' interior edges; let dry.

STEP 10 To attach the lining made in Step 1, remove any pins and apply hot glue to all four of the fabric's folded-under edges. Press the lining to the covers' interior, starting at the top edges and working down toward the spine.

STEP 11 Wrap the second strip of cardboard you cut in Step 8 with fabric and hot-glue. Press this piece into the interior of the spine, smoothing down the lining; attach with hot glue. Let dry, then grab your purse by the handles and go!

GET THE LOOK

LIVING HISTORY PAGES 96–103

Carefully Curated

*Echo Caroline Scheeler's new-meets-old aesthetic with these charming pieces.**

Blinds Neutral, woven paper panels offer privacy, while letting your furniture take center stage. *($9.99; ikea.com for stores)*

Chandelier Thanks to ornate metalwork and drop crystals, Highland Park's fixture only looks pricey. *($581; bellacor.com)*

Cachepot Toile makes the move from wallpaper to planter with this ceramic example from Mid-Atlantic Pottery. *($29.99; merrifieldgarden center.com)*

Hutch Mirror Scheeler's white-washed cabinet with this budget-friendly rubberwood buffet. *($499.99; target.com)*

Love seat Though it doesn't share the antique pedigree of Scheeler's sofa, this two-seater features similar tufting and a curvy shape. *($2,998; anthropologie.com)*

Stool A graphic kilim pattern adds exotic flavor to the classic turned legs of this footrest. *($229; potterybarn.com)*

**Exact matches for much of Caroline Scheeler's furniture and accessories can be found at Jayson Home & Garden (jaysonhomeandgarden.com), where she works as head buyer.*

This Issue's Experts

Here's where to find the chefs featured this month:

JOHN BESH
August
restaurantaugust.com

MATT AND TED LEE
The Lee Bros. Simple Fresh Southern and the Lee Bros. Boiled Peanuts Catalogue
boiledpeanuts.com

JOANNE WEIR
Wine Country Cooking
joanneweir.com

MICHAEL PSILAKIS
Anthos
anthosnyc.com

LET THE SUN SHINE IN PAGES 118–125

Happiness Lives Here

Track down the items that give Maureen "Mo" Ecke's New Hampshire home its appealing West Coast warmth.

Sources **PAGE 118** Annie Selke woven cotton **rug,** 2′ × 3′, $28; dashand albert.com. **PAGE 119** Xavier Pauchard's varnished steel Tabouret **barstool,** $300; conranusa.com. *On counter:* rattan-handled **pitcher,** $49; wisteria.com. **PAGES 120–121** Design Legacy printed **throw pillows,** $195 each; 760-753-5500. Steel and azobe-wood **coffee table,** $1,095; sundancecatalog.com. **PAGE 122** Steel **dining chairs,** $245 each; sundancecatalog.com. Crystal pendant **chandelier** from Design Within Reach, $2,600; dwr.com. **PAGE 123** Pedestal soaking **tub** with handheld shower, $3,890; restorationhardware.com. **PAGE 124** *Left photo:* White majolica **table lamp** with paper shade, $210; mackenzie-childs.com. *Right photo:* Cotton gingham **sheet set,** $69 for twin; potterybarnkids.com. **PAGE 125** Glass **lamp base,** $425; simonpearce.com. Iron and aluminum **bed frame,** $1,295 for queen; sundancecatalog.com.

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	2. Free or nominal rate in-county copies included on PS form 3541	n/a
	3. Free or nominal rate copies mailed at other classes through the USPS (e.g. First-class mail)	n/a
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I.	Percent paid (15c divided by 15f times 100):	94.0%

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E.	Total free or nominal rate distribution [Sum of 15d (1), (2), (3) and (4)]:	99,992
F.	Total distribution (Sum of 15c and 15e):	1,622,867
G.	Copies not distributed (See instructions to publishers #4 (page #3)):	305,633
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17. Signature and title of Editor, Publisher, Business Manager or Owner: Steven Grune, Publisher

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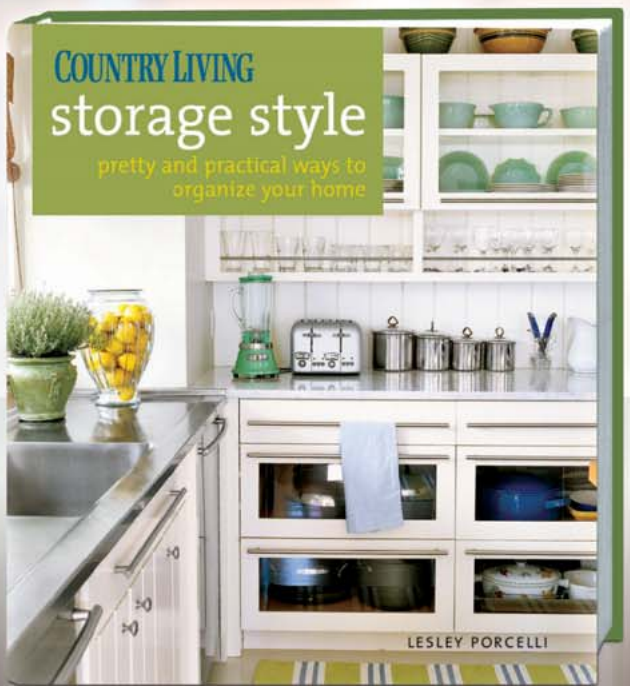

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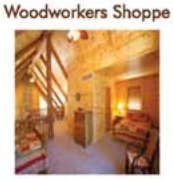

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Bob Vila endorses and recommends the famous EdenPURE® portable heater

Millions of Americans now saving up to 50% on their heating bills and raving about the "heavenly heat"

Does not get hot, cannot start a fire and will not reduce humidity or oxygen

The famous infrared portable heater, the EdenPURE®, which can cut your heating bills by up to 50%, has been greatly improved.

The new EdenPURE® GEN3 heater heats better, faster, saves more on heating bills and runs almost silent.

The EdenPURE® can pay for itself in a matter of weeks and then start putting a great deal of extra money in your pocket after that.

A major cause of residential fires in the United States is portable heaters. But the EdenPURE® cannot cause a fire. That is because the advanced infrared heating element never gets to a temperature that can ignite anything.

The outside of the EdenPURE® only gets warm to the touch so that it will not burn children or pets.

The EdenPURE® will also keep you healthy. That is because, unlike other heating sources, it will not reduce humidity or oxygen in the room.

The advanced space-age EdenPURE® Infrared Portable Heater also heats the room evenly, wall-to-wall and floor-to-ceiling. And, as you know, most other portable heaters only heat an area a few feet around the heater.

Unlike other heating sources, the EdenPURE® cannot put poisonous carbon monoxide, any type of fumes or any type of harmful radiation into a room.

Q. What is the origin of this amazing heating element in the EdenPURE®?

A. This advanced heating element was discovered accidentally by a man named John Jones.

Q. What advantages does this advanced infrared heating process have over other heating source products?

A. This infrared heating process was designed around the three most important consumer benefits: economy, comfort, and safety.

In the EdenPURE® process, electricity is used to generate a type of infrared heat which, in turn, creates a very safe heat.

Q. How can a person cut their heating bill by up to 50% with the EdenPURE®?

A. The EdenPURE® will heat a room in minutes. Therefore, you can turn the heat down in your house to as low as 50 degrees, but the room you are occupying, which has the EdenPURE®, will be warm and comfortable. The EdenPURE® is portable. When you move to another room, it will quickly heat that room also. This can drastically cut heating bills, in some instances, by up to 50%.

End of interview.

The EdenPURE® will pay for itself in weeks. It will keep a great deal of extra money in a users pocket. Because of today's spiraling gas, oil, propane, and other energy costs, the EdenPURE® will provide even greater savings as the time goes by.

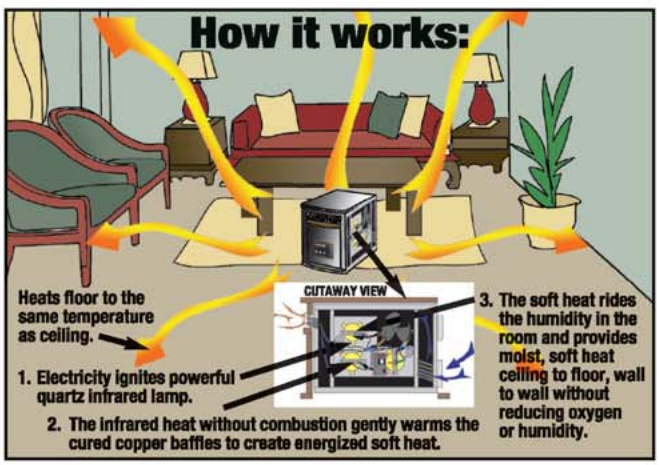
The EdenPURE® heater is now greatly improved. With no increase in price, the new EdenPURE® has been updated with the latest technology, safety, and comfort features to provide you with even greater comfort, more savings, and years of reliability. The EdenPURE® comes with a comprehensive three year warranty along with a 60-day no questions asked satisfaction guarantee – we pay the return shipping.

This product has been listed by Underwriters Laboratories.

Never be cold again

Cannot start a fire; a child or animal can touch or sit on it without harm

Pictured above is Bob Vila demonstrating the famous EdenPURE® GEN3 Model 1000 heater with a family. It saves big money on your heating bill while keeping you toasty warm with "heavenly heat".



Testimonials from a few of the millions of satisfied EdenPURE® customers

The EdenPURE® has cut my gas bill to a third of what it was last year. ***Leslie Wilson, Vancouver, WA***

The EdenPURE® really puts out the heat like a little solar furnace. It's below freezing outside and cozy warm in the rather over large living room area where I'm using it. I have already noticed a 40 to 60% drop in the cost of my heating bills. ***George B., Triangle, N.Y.***

SPECIAL READER'S DISCOUNT COUPON

The price of the EdenPURE® GEN3 Model 500 is $372 plus $17 shipping for a total of $389 delivered. The GEN3 Model 1000 is $472 plus $27 shipping and handling for a total of $499 delivered. People reading this publication get a $75 discount plus free shipping and handling and pay only $297 delivered for the GEN3 Model 500 and $397 delivered for the GEN3 Model 1000 if you order within 10 days. The EdenPURE® GEN3 comes in the decorator color of black with burled wood accent which goes with any decor. There is a strict limit of 3 units at the discount price - no exceptions please.

Check below which model and number you want:

☐ GEN3 Model 500, number _____ ☐ GEN3 Model 1000, number _____

- To order by phone, call TOLL FREE **1-800-588-5608 Authorization Code EHS1183**. Place your order by using your credit card. Operators are on duty Monday - Friday 6am - 3am, Saturday 7am - 12 Midnight and Sunday 7am - 11pm, EST.
- To order online, visit www.edenpure.com enter **Authorization Code: EHS1183**
- To order by mail, by check or credit card, fill out and mail in this coupon.

This product carries a 60-day satisfaction guarantee. If you are not totally satisfied return at our expense, and your purchase price will be refunded – no questions asked. There is also a three year warranty.

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Check below to get discount:

☐ I am ordering within 10 days of the date of this publication, therefore I get a $75 discount plus free shipping and handling and my price is only $297 for GEN3 Model 500 and $397 for GEN3 Model 1000 delivered.

☐ I am ordering past 10 days of the date of this publication, therefore I pay shipping and handling and full price totaling $389 for GEN3 Model 500 and $499 for GEN3 Model 1000.

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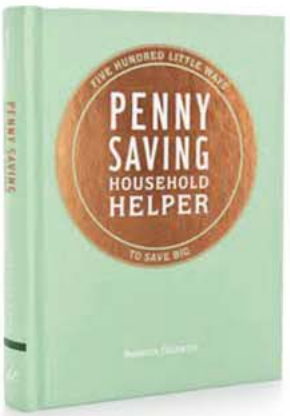

Penny Saving Household Helper Book Sweepstakes Rules

No purchase necessary to enter or win. *PENNY SAVING HOUSEHOLD HELPER* BOOK SWEEPSTAKES. Sponsored by Hearst Communications, Inc. To enter to win, go to **CountryLiving.com/sweeps** between 12:01 A.M. ET on October 1, 2009, and 11:59 P.M. ET on November 30, 2009, and complete the entry requirements pursuant to the onscreen instructions. Must be a legal resident of the 50 United States, District of Columbia, or Canada who has reached the age of majority in their state or province of residence at time of entry. Void in Puerto Rico, the province of Quebec, and where prohibited by law. Sweepstakes subject to complete rules available at **CountryLiving.com/sweeps**.

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STATE PRIDE

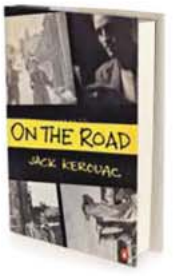
It's Hard to Be Humble When You're from Massachusetts

From national holidays (Thanksgiving) to national heroes (Paul Revere), some of the country's most notable claims to fame have roots in the Commonwealth.

Batter up! Opened in 1912, Fenway Park—home of the Boston Red Sox—ranks as the **oldest major league ballpark in America** *(redsox.mlb.com)*.

On April 18, 1775, **Paul Revere ended his Midnight Ride,** warning against the redcoats' approach, in Lexington.

LEXINGTON



Before he set out *On the Road,* legendary Beat writer **Jack Kerouac called Lowell home.**

LOWELL

Dunkin' Donuts got started here in 1950. Today, the chain has 8,835 stores worldwide and sells approximately 2.5 million pastries daily *(dunkindonuts.com)*.

AMHERST

CAMBRIDGE

BOSTON

QUINCY

In 1636, **Harvard became the nation's first university.** Since its founding, the school has produced eight U.S. presidents, 51 Nobel laureates, and 35 Pulitzer Prize winners *(harvard.edu)*.

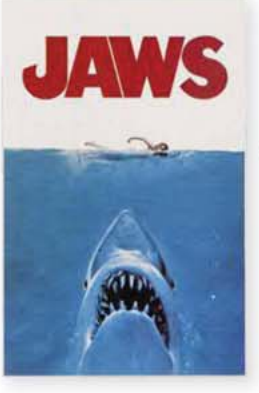
WHITMAN

PLYMOUTH

Celebrate **the first Thanksgiving,** which took place in Plymouth in 1621, at the town's annual holiday parade on November 21 *(usathanksgiving.com)*.

Although she had a mere 11 works published in her lifetime, **Emily Dickinson wrote nearly 1,800 poems** at her family's Amherst home. Literary powerhouses Emerson, Thoreau, and Hawthorne also hail from the state.

The **chocolate chip cookie was invented 77 years ago** at the Toll House restaurant in Whitman.



MARTHA'S VINEYARD

Martha's Vineyard served as the fictional island of Amity, **the setting for Steven Spielberg's 1975 blockbuster, *Jaws*.**

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